

Pound Cake (Mina)

Source: Nana

1 c butter, softened
1 cup sugar
1/2 tsp salt
1 1/2 tsp vanilla
4 eggs
2 3/4 c flour
1/2 tsp baking powder
1/2 tsp baking soda
1 c milk (or buttermilk)

Sift flour, baking powder, baking soda, and salt.

Cream butter until soft and fluffy.

Add sugar 2 tablespoons at a time, creaming thoroughly after each addition.

Add vanilla, blending well.

Beat in eggs, one at a time, beating thoroughly after each.

Alternately add flour and milk, beginning and ending with flour. Beat well after each addition. Prolonged beating and creaming of all ingredients is essential if making a good pound cake.

Bake in 325 degrees for 1 hour + 15 minutes or until done. Bake in butter and sprinkle or dust in loaf pan. Cool 15 minutes in pan.

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