

WHITE MOUNTAIN POUND CAKE

Ingredients:

- 1 cup real butter
- 2 cups sugar
- 4 cups cake flour
- 2 tsp baking powder
- 1 ½ cups whole milk
- 1 cup egg whites
- 1 ½ oz bottle lemon flavoring

Directions:

Preheat oven to 400°. In a mixing bowl cream butter and sugar until light. Sift flour then measure. Add baking powder to measured flour and sift 3 times. Add flour and milk to the butter sugar mixture. Beat egg whites until stiff and fold into batter. Fold in lemon flavoring. Bake in a well-greased and floured pan. Line the bottom of the pan with parchment paper. Bake for 30 minutes at 400° then reduce heat to 375° and cook for an additional 20 minutes.



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