

PAM'S BUTTERMILK POUND CAKE

Ingredients:

- 3 cups all-purpose flour
- ½ tsp salt
- ½ tsp baking powder
- 1 cup unsalted butter, softened
- ½ cup butter flavored shortening
- 3 cups sugar
- 5 large eggs
- 1 cup whole buttermilk
- 1 tsp vanilla
- 1 tsp lemon flavoring

Directions:

Preheat oven to 325°.

Spray a 10 inch tube pan with baking spray with flour. Set aside.

In a large bowl, sift together flour, salt and baking powder. Set aside.

In a separate large bowl, mix butter and shortening at high speed with an electric mixer until light and fluffy, approximately 6 minutes. Reduce mixer speed to medium. Add sugar gradually. Add eggs, one at a time. Set aside.

In a measuring cup or small bowl, combine buttermilk and flavorings. Add flour mixture to butter mixture, alternating with buttermilk mixture, beginning and ending with flour mixture.

Pour batter into prepared pan, spreading evenly. Tap pan against counter to release any trapped air. Bake for 45 minutes. Cover with aluminum foil and continue baking until a wooden toothpick inserted in the center comes out clean, approximately 45 minutes. Let cool in pan for 20 minutes.

Remove to a wire rack and let cool completely. Store tightly covered or in an airtight container at room temperature.



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