



### AUNT CLARA'S POUND CAKE

I suspect there are more recipes for Pound Cake than any other. It is one of my favorites whether plain or glazed--served with fruit or not. I think I've tried them all at one time or another, but this recipe is my all-time favorite. It has a nutty flavor with a hint of lemon and has a wonderful silky texture topped with a buttery crust. It was given to me by the mother of a close friend who had gotten it from her own aunt years before. I named it for her. It starts in a cold oven at 275 degrees for 30 minutes, then the temp gets bumped up to 300 degrees for another 45 minutes or until lightly browned. I would also suggest using the old aluminum tube pan because the new ones with the dark coating tend to cause too much crust to form.

Here goes:

3-1/2 sticks butter (not margarine) at room temperature

2 cups regular sugar

5 large eggs at room temperature

3 cups plain all-purpose flour

Pinch of salt

1/4 teaspoon fresh baking powder

3/4 cup of milk

1 tablespoon vanilla extract such as Watkins

1 tablespoon lemon extract

1/2 teaspoon almond extract

Grease and flour a 10-inch tube pan.

In a very large mixing bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, mixing well with each addition.

Sift flour, salt and baking powder into a separate bowl. Alternate adding flour and milk, beating well after each addition. Add the extracts and beat until incorporated.

The batter will be very stiff. Dip by large spoonfuls and dump into a greased and floured tube pan. \*This may be a little to large for your bundt pan. After all the batter is transferred, tap the pan a few times so that it settles.

Place cake in cold oven on the center rack. Turn the oven on to 275 degrees. After 30 minutes, bump the temp up to 300 degrees. Continue baking for another 45 minutes or until lightly browned. This might take a few more minutes to achieve since oven temperatures vary. Cool in pan 10 minutes, run a butter knife around the edges to loosen, then flip cake on a plate and back to a wire rack to finish cooling. When cool, place on cake plate.

I don't generally glaze this cake, but if you want:

**GLAZE**

1 cup sugar

1/4 cup plus 1 Tablespoon water

1 teaspoon almond extract

In a small saucepan, bring to a rolling boil for one minute. Pour over cake while glaze is still hot.