



I've been using this recipe for 20+ years. It's the best!!

Moist Old-Fashioned Pound Cake

3 ½ cups cake flour (sifted) (I use Swans Down or Softasilk)

3 cups sugar

2 sticks butter or margarine

1 cup Crisco (shortening)

1 cup milk

5 large eggs

1 tsp. vanilla extract

1 tsp. lemon extract

Blend sugar, butter and Crisco together with mixer. Add flour and milk alternately blending mixture well. Add eggs, one at a time, and mix thoroughly. Add vanilla and lemon extract and mix again.

Grease and flour 9 inch tube pan, add batter and bake at 325 degrees for 1 ½ hours. DO NOT OPEN OVEN.

[Charlotte Martin Little](#) shared [Peggy Barker's photo](#).