

Thrifty Pound Cake – Mr. E.S. Holliman

1 cup shortening
2 cups sugar
3 cups plain flour
½ tsp baking soda
½ tsp baking powder
¾ tsp salt
4 eggs
1 cup buttermilk
1 tsp vanilla flavoring
1 tsp lemon flavoring



Sift flour, baking soda, baking powder, and salt together and put aside. Place sugar, shortening and eggs into a large bowl and beat with a mixer on medium speed until nice and fluffy. Add flavorings and continue mixing. Add flour alternately with buttermilk until well blended. Pour into a large tube pan coated with shortening and sprinkled with sugar for a nice crust. Bake on 350° for 1 hour and 15 minutes or until done. This cake freezes well, but it is so very good still warm, just out of the oven with cold milk or hot coffee.

Leave out the lemon flavoring for the following variations:

Marble Pound: Add 3 Tbs instant coffee, 4 Tbs cocoa or Nestles Quick Chocolate to about 2 cups of the cake batter and mix well using a bit of hot coffee if needed to blend well. Alternate with plain batter in the cake pan for a pretty cake.

Pineapple Pound: Substitute for the milk, 2 cups crushed pineapple with juice. Mix as usual and bake. Glaze for cake after baking: ½ cup crushed pineapple and 1 cup powdered sugar, well blended. Pour over the cake while it is still warm.

Orange-Pineapple Pound: For the milk, substitute ½ cup frozen orange juice and ½ cup crushed pineapple then mix and bake as usual. Glaze for cake after baking: ½ cup crushed pineapple, 3 Tsp orange juice and 1 cup powdered sugar. Blend well and pour over hot cake.

Coconut Pound: Add 1 cup or can of coconut to cake batter before pouring into cake pan. Glaze with 1 cup powdered sugar blended with 3 Tbs sweet milk until smooth. Pour over cake while still warm.

Spiced Pound: To the flour when it is sifted, add ½ tsp nutmeg, ½ tsp cinnamon, ½ tsp allspice, ½ tsp mace. Bake as usual. Glaze with 1 cup powdered sugar blended with 3 Tbs sweet milk until smooth.

- ❖ This recipe is from *Dedication Day Recipes*, a book of recipes from the Famous Basket Luncheon at the Kate Duncan Smith DAR School in Grant, Alabama. It was featured in the *PATRIOTE-News* January, 2021.