From the kitchen of David and Jennifer Deaven

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wire rack to cool.

oven, let cool for 10 minutes in pan, then turn onto 4. When cake pulls away from sides of pans, remove from

Desserts/Pound Cake

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- A: 1C butter 2C sugar
- B: 6 eggs
- C: 2t lemon juice 1t vanilla extract
- D: 3C flour
 - 1/2t baking soda 1t salt
- E: 2T milk (approx.)
- 1. Beat (A) until smooth. Add (B) one at a time, beating
- as you go. Add (C) and mix.

 2. Sift (D) into the batter, mixing gently to incorporate. Add (É) as needed to make a wet batter just short of pourable.
- 3. Pour batter into 2 greased loaf pans with an oiled wax paper lining the bottom. Bake at 315F for 90 minutes, without opening oven door during the first hour of baking.



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