

Big Pound Cake

3 cups sugar	1 cup milk
3 cups flour	1 teaspoon vanilla
6 eggs	3 teaspoons baking powder
1 cup margarine (2 sticks)	¼ cup powdered sugar
½ cup shortening	

Put all ingredients except powdered sugar into large mixing bowl. Beat at high speed for 5½ minutes. Pour into greased and floured tube pan. Bake at 325°F for 1 hour and 20 minutes. Cool slightly in pan. Turn cake out onto cooling rack. When cake is cool, sprinkle with powdered sugar.

Sour Cream Pound Cake

3 cups flour	¼ teaspoon baking soda
3 cups sugar	6 eggs, separated
1 cup sour cream	½ teaspoon vanilla
1 cup butter	½ teaspoon mace

Cream butter and sugar, add yolks one by one. Beat often after each yolk. Add baking soda to sour cream and add sour cream with the flour. Beat egg whites until stiff. Fold in. Add vanilla and mace. Bake 1 hour and 15 minutes at 300°F.

Sour Cream Pound Cake

3 cups sifted all-purpose flour	6 large eggs
¼ teaspoon baking soda	1 cup (8 ounces) dairy sour cream
¼ pound (1 stick) butter	1 tablespoon vanilla
½ cup vegetable shortening	Strawberry Frosting (recipe below)
3 cups sugar	Fresh strawberries

Sift together flour and baking soda. Set aside. In the large bowl of an electric mixer, cream butter, shortening and sugar. Beat until light and fluffy. Add eggs, one at a time, beating after each addition. Add sour cream alternately with flour mixture. Blend in vanilla.

Pour batter into a lightly greased and floured 10" tube pan. Bake at 350°F for 70 minutes; reduce temperature to 300°F, and bake 10 minutes more or until cake tests done. Remove from pan and let cool on rack. Frost with Strawberry Frosting, and garnish with fresh strawberries. Both cake and frosting freeze well.

Strawberry Frosting

1/3 cup milk	6 tablespoons butter
1/3 cup mashed strawberries	5 tablespoons vegetable shortening
3 tablespoons all-purpose flour	2/3 cup sugar

Combine and cook milk, strawberries and flour over medium heat until thick. Cool. Cream together butter, shortening and sugar. Add cooled strawberry mixture. Beat well with mixer until fluffy and sugar is dissolved. Use as directed above.