

Pot Roast Meal



Simple Pound Cake

INGREDIENTS

Cake:

- 1 cup Margarine.....○
- ½ cup Shortening.....○
- 3 cups White Sugar.....○
- 3 Eggs.....○
- 1 ½ teaspoons (Vanilla or Almond) Extract.....○
- 1 cup Milk.....○
- 3 cups All-Purpose Flour.....○

Icing:

- 1 cup sugar.....○
- 1 ½ tablespoons flour.....○
- ⅛ teaspoon salt.....○
- 1 ½ cups boiling water.....○
- 2 tablespoons butter.....○
- 1 teaspoon cinnamon.....○

PREPARATION

Cake:

- Do not preheat oven. Grease and Flour a 10 inch tube pan
- In a large bowl, cream together the Margarine, Shortening and Sugar until light and fluffy. Beat in the Eggs one at a time, then stir in the Vanilla or Almond Extract. Beat in the flour alternately with the Milk. Pour batter into prepared pan.
- Place cake in cold oven, then set the temperature to 300° F. Bake for 90 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Icing:

- Combine sugar, flour and salt. Add boiling water gradually, stirring constantly.
- Add butter and cook for five minutes, stirring occasionally, until thickened.
- Remove from heat and stir in cinnamon. Drizzle over Cake.

Serves 8