

Frances Chapman

Pound Cake Recipe

2 sticks Blue Bonnet Margarine.

$\frac{1}{2}$ cup Crisco Shortening (~~or crisco oil~~)

5 Eggs - Large - Beat 1 at a time

3 cups Sugar. add milk & flour ^{alternately} add ^{1/2} cup ^{salt}

2 cups plain Flour. (red barf)

1 Teaspoon baking powder

$\frac{1}{2}$ teaspoon Salt -

Have eggs, margarine

1 Teaspoon Vanilla at room temperature

1 Teaspoon lemon put in last Beat some more

1 cup sweet milk.

Cook -

Cold over 325°

for 1 hr + 20 minutes

Beat for 15 min after get it all

The last of the

Red Hot Mamas.

mixed up.

