



RECIPE

rhino

♥ *recipes worth sharing*

Frances Chapman's

Pound Cake

Some recipes are special because of how they taste. Others are special because of the memories they carry. This is one of those recipes. Nana received this handwritten recipe directly from Frances Chapman while she was living in an assisted living community, where Frances was well known for baking these homemade pound cakes. She would make them for the staff and residents, and they became so popular that people regularly bought them. We're honored to preserve her handwritten recipe and share it with a new generation, one slice at a time.

INGREDIENTS

- 2 sticks Blue Bonnet margarine, room temperature
- ½ cup Crisco shortening
- 5 large eggs, room temperature
- 3 cups granulated sugar
- 3 cups all-purpose flour (Red Band, if available)
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1 teaspoon pure vanilla extract
- 1 teaspoon lemon extract
- 1 cup sweet milk (whole milk)

RHINO TIP



For the cleanest slices, allow the cake to cool completely before slicing. Pound cakes continue to set as they cool, giving them their best texture.



PREP TIME
25 min



COOK TIME
1 hr 20 min



TOTAL TIME
1 hr 45 min



YIELD
16 servings

STEP-BY-STEP INSTRUCTIONS

1



Prepare the ingredients.

Remove the margarine and eggs from the refrigerator and allow them to come to room temperature. Grease and flour a tube or Bundt pan.

2



Cream the margarine, shortening, and sugar.

In a large mixing bowl, beat the room-temperature margarine, Crisco shortening, and granulated sugar until light and fluffy.

3



Add the eggs.

Beat in the eggs, one at a time, mixing well after each addition.

4



Alternate the flour and milk.

In a separate bowl, whisk together the flour, baking powder, and salt. Add the flour mixture to the batter alternately with the sweet milk, beginning and ending with the flour mixture. Mix just until incorporated after each addition.

5



Finish the batter.

Mix in the vanilla extract, then add the lemon extract last. Once everything is incorporated, beat the batter for 15 minutes until smooth and well combined.

6



Bake the cake.

Pour the batter into the prepared pan. Place the pan in a cold oven, then set the oven to 325°F. Bake for 1 hour 20 minutes, or until a toothpick inserted near the center comes out clean. Let the cake cool in the pan for 10–15 minutes before turning it out onto a wire rack to cool completely.

TIPS & VARIATIONS

1. Fresh Fruit –
Serve with fresh strawberries, blueberries, peaches, or raspberries for a simple dessert.



2. Whipped Cream –
Add a dollop of homemade whipped cream for an elegant finishing touch.



3. Glaze It –
Drizzle with a simple vanilla or lemon glaze after the cake has completely cooled.



4. Freeze for Later –
Wrap individual slices or the whole cake tightly and freeze for up to 3 months. Thaw at room temperature before serving.



5. Storage –
Store covered at room temperature for up to 4 days to keep the cake moist and tender.



Family favorites, one recipe at a time.

