

ELVIS PRESLEY POUND CAKE

3 cups granulated sugar
3 cups of cake flour, sifted twice
1/2 pound butter, softened
1 cup (8 ounces) whipping cream
7 eggs, at room temperature
2 teaspoon vanilla extract

Thoroughly butter and flour a 10-inch tube pan or 2 loaf pans. Cream together the sugar and butter. Add eggs one at a time, beating extremely well after each addition. Mix in half of the flour, then the whipping cream, then the other half of the flour. Beat 5 full minutes. Add vanilla. Pour batter into the prepared pan.

Set in cold oven and turn heat to 350 degrees. Bake 60 to 90 minutes, until a sharp knife inserted in cake comes out clean. Cool in the pan 5 minutes. Remove the cake from the pan and cool thoroughly.

This was listed in TV Guide magazine as one of Elvis' most favorite sweets. A friend of Elvis' from Tupelo, would apparently make two loaves of this cake for him every Christmas. He would consume one on his own and share the other.