
SOUR CREAM POUND CAKE

1 lb. real butter
3 c. sugar
6 eggs
8 oz. sour cream

3 c. Swans Down cake flour
1 tsp. baking powder
2 tsp. vanilla

Cream butter and sugar together. Add eggs, one at a time, then add sour cream, flour, baking powder and vanilla. Bake at 350° until cake tests done.

Mary Ann Brantley Jones

GRILLED POUND CAKE S'MORES

1 ready baked pound cake
Butter

1 ctn. marshmallow creme
1-2 Hershey bars

I use the loaf pan pound cake. Slice cake into slices. Spread butter on inside of two slices. Grill for a couple minutes to melt butter. Take off the grill now and spread marshmallow creme on inside of cake. Top with Hershey bars. Now put halves together. Spread butter on outside of cake to keep from sticking to grill. Grill until marshmallow creme and candy bar is melted.

Melanie Brantley Haley

AMISH FRIENDSHIP BREAD

Starter Batter:

$\frac{1}{3}$ c. flour
 $\frac{1}{3}$ c. sugar

$\frac{1}{3}$ c. milk

Day 1: Pour starter into plastic container. Cover loosely. **Do not refrigerate.** **Day 2, 3, 4:** Stir each day. **Day 5:** Add 1 cup each: flour, sugar and milk; stir. **Day 6, 7, 8:** Add 1 cup each: flour, sugar and milk; stir. Pour 1 cup out, divide into 3 parts, $\frac{1}{3}$ cup each. Give $\frac{1}{3}$ cup starter and the following recipe to each of two friends, reserve one for your bread. This is day 1 for them. All batters must be mixed and stored in plastic bowls.

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