

Five – Flavor Pound Cake

By Paul Vaughn "Bigdogs"

2 sticks butter
1/2 cup vegetable shortening
3 cups sugar
5 eggs, well beaten until lemon colored
3 cups flour
1/2 tsp baking powder
1 cup milk
1 tsp each of: Coconut Extract
Butter Extract
Rum Extract
Lemon Extract
Vanilla Extract

Grease and flour a 10 inch Bundt tube pan. Cream butter, shortening and sugar until light and puffy; add beaten eggs. Combine flour and baking powder and add to creamed mixture alternately with milk. Stir in flavorings. Spoon mixture into prepared pan and bake at 325° for 1 ½ hours or until cake tests done. Add glaze. Cool in pan about 10 minutes before turning out.

GLAZE

1 cup sugar
1/2 cup water
1 tsp each of the above flavorings plus
1 tsp Almond Extract

Combine ingredients and bring to a boil, stirring until sugar melts. Pour over hot cake.