

## POP GARNER'S POUND CAKE

1 lb. butter	4 cups cake flour
6 eggs	<sup>3</sup> / <sub>4</sub> cup milk at room temperature
3 cups granulated sugar	3 teaspoons extract (vanilla, lemon, whatever you feel like using)

Cream butter and sugar; add flavor. Add milk and flour alternately. Add eggs one at a time. Pour batter into a large greased and floured pan. Bake in oven at 300° for 1<sup>1</sup>/<sub>2</sub> hours. Best when you let the cake "age" 2-4 days.

Very good plain or topped with Caramel Candy Frosting.

## MOM GARNER'S POUND CAKE

1 lb. butter, softened	1 lb. confectioners' sugar
6 large eggs (or 8 medium) at room temperature	3 cups all-purpose flour, sifted 3 times
Dash of salt	4 teaspoons extract (vanilla, lemon, whatever you feel like using)

Cream butter and sugar, and then add eggs one at a time. Put salt in flour and add to batter. Add flavor. Pour batter into a large greased and floured pan. Bake in oven at 350° for 1 hour. Best when you let the cake "age" 2-4 days.

## KATIE GARNER'S POUND CAKE

1 cup butter, softened	1 cup whole milk or <b>half-and-half</b>
<sup>1</sup> / <sub>2</sub> cup butter flavor Crisco (Do not substitute!)	1 teaspoon <i>each</i> of: vanilla extract, lemon extract, rum flavoring, coconut flavoring
3 cups cane sugar	
5 extra large eggs	<b>Glaze</b>
3 <sup>1</sup> / <sub>4</sub> cup cake flour, sift before measuring	1/2 cup sugar
1/2 teaspoon baking powder	1/3 cup water
1/2 teaspoon salt	1/2 teaspoon almond extract

*This is my favorite recipe because it is WONDERFUL!*

*If you like the taste of almond you can increase to 1 tsp. or more*

Cream butter and Crisco, and then gradually add sugar, beating well. Add eggs, one at a time, beating after each addition. Combine flour, baking powder and salt. Add to creamed mixture alternately with milk, beginning and ending with flour. Mix well after each addition. Stir in extracts/flavors. Pour into a greased and floured closed bottom tall **10-inch** tube pan. Bake at 325° for 90 minutes or until it passes the tooth pick test. Remove from oven, and let sit in pan 10 minutes.

### To Make the Glaze

Combine sugar and water; bring to a boil. Remove from heat and add almond. Place cake on a plate. Next, spoon or brush hot glaze over the top and sides of the cake. Let sit for about 10 –15 minutes after you brush the glaze on and then place in a well-sealed cake carrier (Tupperware) and press air out of carrier. Cake will sweat. DO NOT UNCOVER UNTIL ALL MOISTURE IS GONE (About 2 days).

Katie sometimes makes as a layer cake, using 10 x 2 inch round cake pans. Top with Four Flavor Butter Cream Frosting.

### **CARAMEL CANDY FROSTING**

1/2 cup melted butter	1/3 cup milk
1 cup brown sugar	2 cups sifted confectioners' sugar

Combine butter and brown sugar. Bring to a boil, stirring constantly. Boil for 2 minutes. Add milk. Return to boil. Remove from heat. Let stand to cool just a little. Slowly beat in confectioners' sugar. Beat until thick enough to spread. Work fast: it will get hard very quickly. Yields 1<sup>1</sup>/<sub>2</sub> to 2 cups

### **FOUR FLAVOR FROSTING**

1 lb. confectioners' sugar	1 teaspoon vanilla extract
1/4 cup butter	1 teaspoon almond extract
1/4 cup butter flavor Crisco	1 teaspoon lemon extract
Juice of 1 lemon	1 teaspoon coconut flavor
	Pinch of salt

Cream butter and Crisco, gradually add sugar and juice alternately. Add extracts/flavor. Beat until fluffy.