

Brown Sugar Pound Cake

1 cup butter
½ cup Crisco
2 ¼ cups brown sugar
1 cup white granulated sugar
5 large eggs
3 cups flour
½ tsp baking powder
1 cup milk
1 tsp vanilla
1 cup chopped pecans

Cream butter and Crisco. Add sugars and cream until light and fluffy. Add eggs one at a time, beating after each. Sift dry ingredients together and add alternately with milk. Add vanilla and pecans. Bake in greased and floured Bundt pan, tube pan, or loaf pan for 1 to 1½ hours at 325°F until a toothpick inserted in the center comes out clean.