

Five Flavor Pound Cake

1 cup ghee or butter
½ cup butter flavor shortening
3 cups sugar
5 eggs from freeze dried or purchased powdered eggs
3 cups all-purpose flour
1 tsp baking powder
½ tsp salt
½ cup milk reconstituted from powdered milk
½ cup buttermilk reconstituted from freeze dried buttermilk
1 tsp extract from each of 5 flavors selected from among your favorite flavors (vanilla, lemon, coconut, almond, butter, rum, Fiori di Sicilia, etc.)

Grease and flour a Bundt pan and preheat oven to 325°F.

Cream butter, shortening and sugar until soft and fluffy. Add eggs a little at a time and beat thoroughly after each addition. Whisk dry ingredients together in a separate bowl. Add dry ingredients to creamed mixture alternately with the liquid ingredients until batter is light and fluffy. Mix in the 5 extracts. Spoon into Bundt pan and bake for 75-80 minutes until a toothpick comes out clean when tested. Allow to cook in the pan for about 10 minutes before turning out onto a rack to complete cooling.