

## Jeanne Robertson's 7-Up Pound Cake

Can be frozen until someone you know is sick...or has "passed."

2 sticks of margarine

3 cups of sugar

½ cup of shortening

5 eggs

1 ½ teaspoons lemon extract (Give or take a little.)

1 ½ teaspoons vanilla extract (Sometimes Jeanne pours in more.)

3 cups of all-purpose flour - measure before sifting

7 ounces of 7-Up (Jeanne uses Diet 7-Up to cut calories.)

Official directions in bold - Jeanne's secret notes in italics.

Preheat oven to 300 degrees.

Cream margarine, shortening and sugar. Put under kitchen light until soft. Beat with a mixer.

Add lemon and vanilla extracts. Add now so you won't forget. Cake tastes funny without 'em. Beat some more.

Add eggs one at a time. I throw all of them in at the same time. First, take off shells.

Alternate adding flour and 7-Up, beating after each addition. Finish with 7-Up.

I don't alternate. Dump it all in. Go for it! Turn mixer to highest level. Stand back.

Add more 7-Up if it looks dry. Sprinkle in more flour if it looks too moist. This is not rocket science.

Spray 10" tube pan with Baker's Joy. (No need to "flour.") Important! Be generous. Trust me.

Or, split the batter and use two 8" tube pans. This will give you two cakes. Math.

Cook at 300 degrees for 1 hour or until it "tests done." To test: poke a knife or broom straw in and out of cake until nothing sticks. Note: It takes longer to cook one big cake than two smaller ones. Higher math. Think about it. Adap

Take whatever you cook out of the oven - let it sit for 30 minutes before flipping over on a plate.

Flip the cake. Not you. Waiting a lot longer will require a chiseling step. It gets ugly.

LB's a.k.a. "Left Brain's" 7-Up Pound Cake Recipe

## LB's 7-Up Pound Cake Recipe

LB is Jeanne's husband Jerry, a.k.a. "Left Brain."

The following recipe makes one humongous pound cake.

You will need a drained pond for the bowl and a helicopter for beaters.

Feeds: Masses. Good luck!

One pound of butter

Two gigantic bottles of vanilla flavoring

Three dozen eggs

Twelve pounds of shortening

Twenty-five pounds of sugar

Thirty pounds of all-purpose flour

Forty-two bottles of 7-Up

One teaspoon of lemon flavoring. Or, just throw in a whole lemon. What difference will it make? (Lemon not mentioned on "Southern Style" but is in the original recipe.)

Directions: Just do the best you can, but do not try this alone. People have disappeared into the batter. Alternate use for batter: Pound Cake Wrestling! Tastes better than mud. Send photos.

To understand LB's recipe, watch "Don't Send a Man to the Grocery Store" on www.YouTube.com Jeanne's humor is available on iTunes. CDs and DVDs at www.JeanneRobertson.com