

COLD OVEN POUND CAKE

2 Sticks of Butter
5 Eggs
3 Cups of Sugar
1 Stick of Margarine

3 Cups of Flour, unsifted
1 tbsp Vanilla Extract
1 Cup of Milk
 $\frac{1}{2}$ tsp baking powder

Allow all ingredients to come to room temperature before mixing.

Cream butter, margarine and sugarbeat well. Use this mixture to grease a large tube or Bundt pan. Add one egg at a time and beat well after each. Add milk and flour alternately until used up. Add Vanilla Extract and baking powder and mix well. Add mixture to greased pan and place in a cold oven. Set baking temperature to 350 degrees and turn oven on. Bake for 1 hour and 15 minutes or until done. Usually takes about 1 hour and 30 minutes in a heavy Bundt pan. When done place on a cooling rack and loosen around the edges with the cake tester and let cool for about five minutes. Invert on a cooling rack. Remove pan and allow to cool completely. Dust with confectioners sugar or ice with your favorite icing.