

POP GARNER'S POUND CAKE

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| 1 lb. butter | 4 cups cake flour |
| 6 eggs | ³ / ₄ 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 1¹/₂ 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

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| 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

This is my favorite recipe because it is WONDERFUL

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| 1 cup butter, softened | 1 cup whole milk or half-and-half |
| ¹ / ₂ cup butter flavor Crisco (do not substitute!) | 1 teaspoon each of: vanilla extract, lemon extract, rum flavoring, coconut flavoring |
| 3 cups cane sugar | |
| 5 extra large eggs | Glaze |
| 3 ¹ / ₄ 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 |

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

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| 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 1¹/₂ to 2 cups

FOUR FLAVOR FROSTING

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| 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.