

Grandmother39s Pound Cake

Oscar · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 40 mins

Description

This traditional pound cake recipe is over 100 years old and is the original kind of pound cake it contains 1 pound each of butter sugar eggs and flour with no salt baking powder or flavoring Vanilla or almond extract can be added if desired

Ingredients

- - 3 cups white sugar - 2 cups butter
- softened - 6 large eggs - 4 cups all-purpose flour - ? cup milk

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease three 8x4-inch loaf pans
2. then line with parchment paper. Cream together sugar and butter in a large bowl with an electric mixer on medium speed until light and fluffy. Beat in eggs
3. one at a time
4. mixing well after each addition. Beat in flour alternately with milk
5. mixing just until incorporated. Pour batter evenly into the prepared loaf pans. Bake in the preheated oven until a toothpick inserted into the center of the cakes comes out clean
6. about 70 minutes. Run a small knife around the edges of each pan. Allow cakes to cool in the pans for 10 minutes
7. then invert
8. peel off the parchment
9. and cool completely on wire racks. Editor's Note: The magazine version of this recipe bakes two 9x5-inch loaves at 350 degrees F (175 degrees C) for 1 hour.