

INEZ'S BUTTERMILK POUND CAKE

3 cup sifted flour
2 ³/₄ cup sugar
1 cup butter or margarine
1 cup buttermilk
¹/₄ tsp baking soda
4 ea eggs
1 TBSP grated lemon rind
1 tsp vanilla

Preheat oven to 350 degrees. Sift flour & soda together. Cream butter and sugar until well blended. Add eggs one at a time beating well on high speed of mixer after each addition until batter is light and fluffy. Using low speed on mixer add lemon rind and vanilla to buttermilk. Add dry ingredients and milk alternately (add flour in 3 portions, milk in two portions) to butter/sugar mixture. Mix only until all flour is moistened. Pour into a greased/sprayed 10" tube or bundt pan. Bake at 350 degrees for 1 hour and 10 minutes. Sprinkle with powdered sugar when cool.

Source: Inez Foster

Notes: An old favorite, perfect to serve with fruit.