

Multi Flavored Pound Cake

Set your oven to 325 degrees

Make sure all ingredients are at room temperature

INGREDIENTS

2 sticks of butter

½ cup of vegetable oil

3 cups of white sugar

5 eggs (beaten until lemon colored)

3 cups of all-purpose flour

½ teaspoon of Baking Powder

1 cup of Milk

1 Teaspoon of each – Coconut, vanilla, vanilla nut, rum, butter, lemon and almond extracts

1. In a large mixing bowl cream together butter, sugar and vegetable oil until light and fluffy.
2. Add the 5 beaten eggs
3. Combine the flour, and baking soda. Mix well and set aside.
4. Combine the Milk and all the extracts. Mix well and set aside
5. Add flour mixture to creamed mixture alternating with milk mixture. Start and end with Flour mixture. Mix on low speed just until the flour or milk get mixed in. Less than 30 seconds in between.
6. Spoon into a greased and flour tube pan or Bundt pan.
7. Bake at 325 degrees for 1 hour to 1 hour and 45 minutes. Start checking for doneness at the hour and one-half mark.
8. Let cool and ENJOY!

This cake can last up to week without refrigeration. You can freeze this cake and enjoy it later.