

Nanny's Pound Cake Recipe

3 sticks of butter
2 2/3 cup sugar
3 cups Swan's Down cake flour
6 eggs
1/2 cup orange juice (OJ)

Set aside butter and eggs so they become room temperature.

Add 3 sticks of butter to a large bowl and beat with a mixer on medium ("5"). Add 2 cups of sugar and mix until blended. Add the last 2/3 cup of sugar and increase the mixer speed to high ("7"). Blend until the batter looks like whipped cream. This will take a few minutes.

Add 1 egg at a time until all 6 are added. Allow some beating time between eggs to make sure they are mixed well. Nanny recommends cracking the eggs in a small bowl or cup before adding them into the mixture (to make sure the eggs are OK).

Alternate adding flour and OJ. Start and end with flour. Mix on a lower setting ("3"). The breakdown is as follows: 1 cup flour, 1/4 cup OJ, 1 cup flour, 1/4 cup OJ, 1 cup flour

Grease a pound cake pan with Crisco and sprinkle with flour or use Baker's Joy. Pour the batter into the prepared pan. Then shake and bump the pan on the table to remove air bubbles.

Bake at 350 degrees for 55-60 minutes. Poke a toothpick in the pound cake 4-5 times to make sure it comes out clean. Check at 50 minutes.

DO NOT OPEN OVEN WHILE COOKING. The pound cake will drop! Only open the oven at 50 minutes to check it.