Southwest Georgia Pound Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 cup (2 sticks) unsalted butter, softened
- 3 cups sugar
- 6 large eggs
- 3 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup heavy cream
- 2 teaspoons pure vanilla extract (you may use lemon or almond flavoring instead)

Instructions

Generously grease and flour a 10-inch bundt pan. Do not preheat the oven.Using an electric mixer, cream the butter and sugar together until fluffy. Add the eggs one at a time, beating well after each addition. Sift together flour, baking powder, and salt. Alternately add flour mixture and heavy cream to butter-sugar mixture, beginning and ending with flour. Stir in flavoring.

Pour batter into prepared pan. Put into a cold oven and set the temperature to 325 degrees F. Bake for 1 hour 15 minutes without opening the oven door. Bake for an additional 15 minutes if necessary. Remove from the oven and cool in pan for 15 minutes. Invert cake onto cake plate. For a real treat, serve yourself a slice while it's still warm.

Makes 16-20 servings, Difficulty: Easy