

## **Jean's Pound Cake**

This has a very buttery flavor and no preservatives.

1 cup (1/2 lb.) butter, softened  
3 cups sugar

6 large eggs

3 cups all-purpose flour, sifted  
1 cup (1/2 pt.) heavy cream

1 tsp. vanilla

confectionery sugar



In a large mixing bowl cream together butter and sugar.

Add eggs; one at a time.

Gradually add sifted flour and cream, alternately. Be sure to add flour first and last.

Add vanilla, and mix until well blended. About one minute on low speed of electric mixer.

Pour batter into a greased and floured Angel Food cake pan.

Bake in 350 degree oven for 1 hour and 15 minutes, or until cake tests done.

Cool in pan 15 minutes and then invert.

Cool completely and remove from pan.

Sprinkle with confectionery sugar and serve.

Yield: 10 to 12 servings.

NOTE: This recipe does not bake well in any other pan.