

Aunt Faye's Pound Cake



- 1 cup shortening
- 2 cup sugar
- 4 eggs
- 2 ½ cup plain flour (all-purpose)
- ½ cup self-rising flour
- 1 cup milk
- 1 teaspoon vanilla

Cream shortening and sugar together until thoroughly mixed. Add eggs one at a time mixing well after each.

Combine flours.

Alternately add flour and milk mixing well after each addition. Mix in vanilla.

Pour batter into a well-greased Bundt pan.

Bake in a 325° oven for 1 hour or until done.

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