

BLACK WALNUT POUND CAKE

1. 5 cups all-purpose flour
2. 1 1/2 cups butter
3. 1/2 cup shortening
4. 6 eggs
5. 1 tsp. baking powder
6. 1/4 tsp. Baking Soda
7. 3 1/2 c. sugar
8. 1 tsp. Rum Extract
9. 1 tsp. Black Walnut Extract
10. 1/2 cup Chopped Bblack Walnuts
11. 1/2 cup Chopped English Walnuts
12. 1 3/4 c. Buttermilk

Intructions

1. Beat butter and shortening with an electric mixer, for about 2 minutes.
2. Add sugar. Beat about 5 minutes.
3. Add eggs, 1 at a time, mixing well after each addition.
4. Mix flour and baking powder.
5. Add half of flour mixture to butter and sugar mixture.
6. Mix well.
7. Add half of milk.
8. Mix well.
9. Repeat steps 5 through 8.
10. Stir in vanilla and walnuts.
11. Pour in a greased and floured 10 inch tube pan.
12. Bake at 325 degrees for 1 hour and 30 minutes.
13. Cool in pan for 15 minutes. Cake may be frozen up to 5 months.