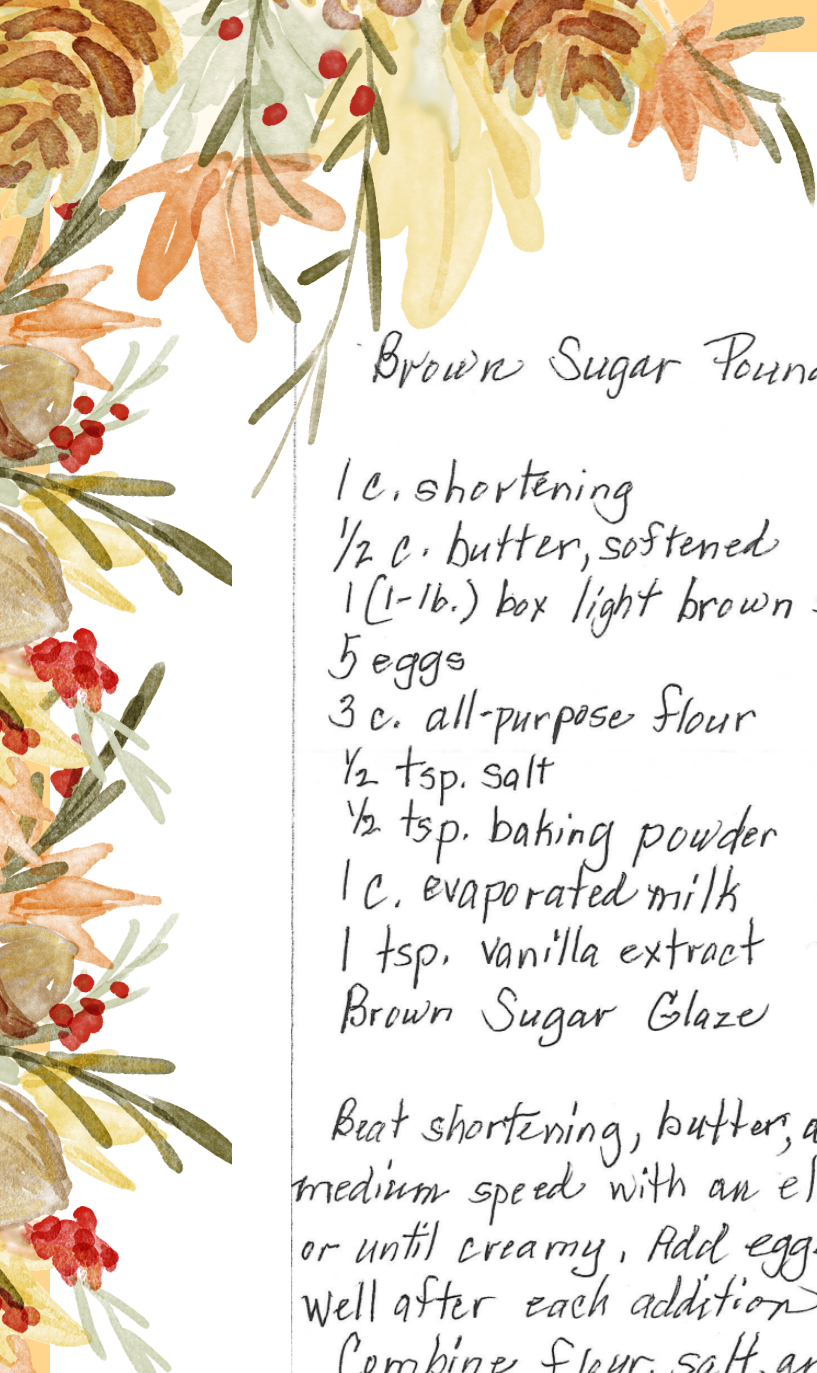




Brown Sugar Pound Cake

1 c. shortening
1/2 c. butter, softened
1 (1-lb.) box light brown sugar
5 eggs
3 c. all-purpose flour
1/2 tsp. salt
1/2 tsp. baking powder
1 c. evaporated milk
1 tsp. vanilla extract
Brown Sugar Glaze

Beat shortening, butter, and brown sugar at medium speed with an electric mixer 2 minutes or until creamy. Add eggs, 1 at a time, beating well after each addition.

Combine flour, salt, and baking powder; add alternately with milk, beginning and ending with flour mixture. Stir in flavor (vanilla extract). Pour batter into a greased and floured 12-cup bundt pan.

Bake at 300° for 1 hour and 15 minutes. Cool in pan on a wire rack 15 minutes; remove from pan, and cool completely on a wire rack. Pour warm Brown Sugar Glaze over cake. Let cake stand 30 minutes or until glaze is firm.

Betty Miller

