

Cranberry Pound Cake

Patricia Cooper

1 stick butter	½ cup Crisco
3 cups sugar	5 eggs
3 cups flour	½ tsp. salt
½ tsp. baking powder	1 cup milk
1 tsp. vanilla	½ tsp. almond extract
1 tsp. butter flavoring	1 heaping cup cranberries

Cream butter, Crisco, and sugar. Add eggs, beating after each one. Mix dry ingredients and add alternately with milk to creamed mixture. Add flavorings and mix. Stir in cranberries last. Grease and flour Bundt pan well or tube cake pan. Bake at 325° (DO NOT PREHEAT OVEN) for 1 or 1 ½ hours.

Orange Glazed Pound Cake

Grandma's Recipe

6 eggs, separated	Glaze:
3 cups flour	1 ½ cups powdered sugar
3 cups sugar	1 Tbsp. orange marmalade
1 cup shortening	1 tsp. almond extract
1 cup buttermilk	1 tsp. butter extract
1 tsp. butter extract	1 tsp. orange extract (or lemon)
1 tsp. lemon extract	½ cup orange juice
1 tsp. almond extract	
1 tsp. vanilla extract	
¼ tsp. baking soda	

Beat egg yolks, sugar, and shortening together with extracts. Add dry ingredients and buttermilk alternately. Beat egg whites in peaks and fold in. Pour into floured tube pan. Bake at 325° for 1-1 ½ hours.

Glaze: Combine all ingredients and pour on cake while hot.