

A Recipe From *tikkido*

Old Fashioned, Crunchy Topped Pound Cake

<https://tikkido.com/blog/pound-cake-recipe>

Ingredients:

- 3 cups sugar
- 1 cup vegetable shortening
- 4 eggs
- 1 cup buttermilk
- 3 cups flour
- 1/4 teaspoon salt
- 1/4 teaspoon baking soda
- 1 Tablespoon vanilla

Instructions:

1. Cream the sugar and vegetable shortening (Crisco) together. Add the eggs, one at a time, beating after each addition.
2. Mix all the dry ingredients together (flour, salt, baking soda). Add the wet ingredients (vanilla and buttermilk). Alternate adding the wet and dry ingredients (about 1/3 of the quantity at a time), mixing after each addition.
3. Divide batter between two bread loaf pans.
4. Bake at 350 degrees Fahrenheit for 1 hour and 15 minutes. Reduce the heat to 300 and bake for another 15 or so minutes, until a toothpick stuck in the center of the cake comes out clean.

