



Chocolate Pound Cake

*Recipe compliments of Amy McGill,
resident of Peachtree Station.*

1 cup butter
½ cup Crisco
3 cups sugar
5 eggs
3 cups sifted flour

½ tsp. baking powder
½ tsp. salt
4 Tbsp. cocoa
1 cup milk
1 Tbsp. vanilla

Cream together butter, Crisco and sugar. Add eggs one at a time. Sift together flour, baking powder, salt and cocoa. Add alternately with milk. Add vanilla. Pour into a greased and floured tube pan. Bake at 325° for 80 minutes or until it tests done. If you omit the cocoa this recipe makes a delicious yellow pound cake. This cake also freezes well.



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