

Caramel Nut Pound Cake

Mrs Lee F Lynch

St Timothy's - Hale Schools - Raleigh, NC - 1976

*1/2 pound butter or
margarine
1 box light brown sugar
5 large eggs
3 cups flour
1/2 teaspoon baking powder
1 cup chopped nuts
1/2 cup Crisco
1 cup sugar
1 cup milk
1/2 teaspoon salt
1 tablespoon vanilla*

Preheat the oven to 325 degrees.

In a bowl, cream the butter and Crisco. Add the brown sugar a little at a time. Beat well.

Add the white sugar and beat until light and fluffy. Add the eggs, one at a time, beating well after each addition. Then beat for 3 minutes.

In a bowl, sift the baking powder, salt and flour. Add to the batter alternately with the milk. Stir in the vanilla and nuts.

Pour the batter into a greased and floured Bundt pan.

Bake for 1-1/2 hours.

Per Serving (excluding unknown items): 4119 Calories; 117g Fat (25.2% calories from fat); 102g Protein; 675g Carbohydrate; 25g Dietary Fiber; 1093mg Cholesterol; 1861mg Sodium. Exchanges: 20 1/2 Grain(Starch); 6 1/2 Lean Meat; 1 Non-Fat Milk; 17 1/2 Fat; 22 1/2 Other Carbohydrates.