Eggnog Pound Cake

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The Church of St. Michael and St. George - St. Louis, MO - 1980

1 cup butter or margarine, softened
1/2 cup shortening
3 cups sugar
6 eggs
3 cups flour
1 cup commercial dairy eggnog
1 cup flaked coconut
1 teaspoon lemon extract
1 teaspoon vanilla
1/2 teaspoon coconut extract

Preheat the oven to 325 degrees.

In a butter, cream the butter and shortening. Gradually add the sugar beating well at the medium speed of an electric mixer. Add the eggs, one at a time, beating well after each addition.

Add the flour to the creamed mixture alternately with the eggnog, beginning and ending with flour. Mix just until blended after each addition. Stir in the coconut, lemon extract, vanilla extract and coconut extract.

Pour the batter into a greased and floured ten-inch tube pan.

Bake for one hour and 30 minutes or until a wooden pick inserted in the center comes out clean.

Cool in the pan for 10 minutes. Remove from the pan and cool completely on a wire rack.

Per Serving (excluding unknown items): 6681 Calories; 320g Fat (42.7% calories from fat); 78g Protein; 889g Carbohydrate; 11g Dietary Fiber; 1769mg Cholesterol; 2307mg Sodium. Exchanges: 19 Grain(Starch); 5 Lean Meat; 59 1/2 Fat; 40 Other Carbohydrates.