

Five Flavor Pound Cake

½ cup shortening

2 sticks butter

2 ¾ cup sugar

1 cup milk

6 large eggs

3 cups sifted flour

1 tsp. vanilla extract

1 tsp. almond extract

1 tsp. brandy extract

1 tsp. rum extract

1 tsp. lemon extract

Combine shortening and butter until light and fluffy. Alternately add milk, eggs, and flour, beating well after each addition. Add extracts and mix well. Bake for 2 hours in a greased and floured 10-inch tube pan. Start in a cold oven, then turn to 325 degrees. Cool in pan for 10 minutes, then turn on a wire rack to cool completely.