



Pound Cake

This pound cake is Grandpa Gentry's calling card, and although it keeps for over a week, it never manages to last that long at his house.

INGREDIENTS:

- 4 cups all-purpose flour
- 1 pound butter, softened
- 1 (3.4-ounce) box of lemon or vanilla Jell-O instant pudding mix
- 3 cups granulated sugar
- 10 eggs
- ½ teaspoon mace
- 2 teaspoon almond extract

INSTRUCTIONS: Preheat the oven to 350°.

Generously grease an angel food pan and dust it with flour. Sift the flour three times before measuring out 4 cups.

Using an electric hand or stand mixer, cream softened butter, Jell-O mix and sugar together.

Add eggs one at a time, fully incorporating before the next addition. Add mace and almond extract.

Fold flour into the batter in about 3 parts. Pour into prepared pan. Bake for 90 minutes, or until the top is golden brown and a cake tester comes out clean.

Serves 20

PER SERVING: 405 calories, 6 g protein, 49 g carbohydrate, 21 g fat (12 g saturated), 156 mg cholesterol, 233 mg sodium, 0 fiber.