

## **Brown Sugar Pound Cake – Ruth Ann Smith**

1 cup butter	½ cup shortening
1 lb. light brown sugar	1 cup sugar
3 cups sifted flour	5 eggs
½ teaspoon salt	1 teaspoon baking powder
1 cup milk	1 teaspoon vanilla
1 cup chopped walnuts or pecans	

Cream butter and shortening together; gradually add the sugar, creaming until mixture is light and fluffy. Beat in the eggs one at a time. Sift together dry ingredients and add alternately with milk and vanilla to the creamed mixture. Stir in nuts. Pour batter into greased, floured tube pan. Bake in moderate (350°) oven for 1 hour and 15 minutes or until done when tested with a straw. Cool 10 minutes, then remove from pan.

- ❖ This recipe is from *Dedication Day Recipes*, a book of recipes from the Famous Basket Luncheon at the Kate Duncan Smith DAR School in Grant, Alabama. It was featured in the *PATRIOT E-News* February, 2015.