



Nena's Cold Oven Pound Cake

Excerpted from *God's Great Gallery Vacation Bible School Cookbook, 2002*
St. Mark's United Methodist Church, Laurel, MD 20707

Recipe from Mrs. Mildred Awkward, whose grandchildren and great-grandchildren affectionately call her Nena.



12-16 servings



1 hour 30 minutes

INGREDIENTS

- 3 cups sugar
- 1 cup butter
- 1/2 cup shortening
- 5 eggs
- 3 cups flour
- 1/2 tsp. salt
- 1 tsp. baking powder
- 1 cup milk
- 1 tsp. vanilla extract
- 1/2 tsp. almond extract
- 1 1/2 tsp. lemon extract

DIRECTIONS

1. Cream sugar, butter, and shortening.
2. Add eggs, one at a time and beat well after each addition.
3. Sift flour, add salt and baking powder. Sift again.
4. Add alternately a little flour mixture and a little milk to the creamed mixture until all combined.
5. Add flavorings and stir.
6. Turn into a tube pan and place in a cold oven.
7. Bake at 315 degrees for one hour and 15 minutes.



NOTES

Pound cakes are a classic Southern recipe, and recipes of this type date back to the early uses of gas ovens at the turn of the 20th century. Starting in a cold oven, beating the eggs slowly, and baking 'low and slow' all help the cake to rise evenly and remain dense.

Recipe provided for the 2022 exhibit at the Laurel Historical Society, 817 Main Street, Laurel, MD 20707.
What's Cookin', Laurel? runs through December 18, 2022.
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