

Holiday Pound Cake

Ingredients

- 2 cups butter
- 2 1/4 cups sugar
- 1 Tbsp vanilla
- 1 tsp grated lemon rind
- 1 cup chopped candied red cherries
- 9 large eggs
- 1 cup chopped candied green cherries
- 1 cup finely chopped pecans
- 4 1/2 cups sifted flour
- 1 1/2 tsp salt

Instructions

1. Cream butter and add sugar gradually.
 2. Blend in vanilla and lemon rind.
 3. Add eggs one at a time, beating thoroughly after each addition.
 4. Toss cherries and nuts with 1 cup of the flour.
 5. Sift remaining flour with salt and gradually fold into batter.
 6. Fold in the floured cherries and nuts.
 7. Pour batter into a 10-inch tube pan, buttered and lined with waxed paper.
 8. Bake at 325°F for 1 hour and 45 minutes.
 9. Cool completely before storing.
- > Cake will keep several weeks if stored in a tightly covered container.

Holiday Pound Cake

2 cups butter	3 large eggs
2½ cups sugar	1 cup chopped candied green cherries
1 tablespoon vanilla	1 cup finely chopped pecans
1 teaspoon grated lemon rind	4½ cups sifted flour
1 cup chopped candied red cherries	1½ teaspoons salt

Cream butter and add sugar gradually. Blend in vanilla and lemon rind. Add eggs, one at a time, beating thoroughly. Toss cherries and nuts with 1 cup of flour. Sift remaining flour with salt and gradually fold into batter. Fold in cherries and nuts. Bake in 10-inch tube pan, buttered and lined with waxed paper, at 325 degrees for 1 hour and 45 minutes. Cool. Cake will keep several weeks if stored in tightly covered container.

