

Old Fashioned Pound Cake

Ingredients:

- 10 eggs (separated)
- 2 c. butter (softened)
- 2 c. sugar
- 4 1/2 c. self-rising flour
- 1 t. vanilla

Directions:

Preheat the oven to 325.

Grease and flour a tube pan.

Whip the egg whites.

Place the butter and flour in a bowl and mix together.

Mix the yolks, sugar, and vanilla together and add to the flour mixture.

Mix well.

Fold in the egg whites.

Pour into the prepared tube pan.

Bake for 1 hour and 20 minutes.

Cool completely before removing from the pan.