
Buttermilk Pound Cake

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Ingredients:

3 cups flour

¼ teaspoon soda

1 cup butter (2 sticks)

2 ¾ cup sugar

4 eggs

1 teaspoon vanilla

1 cup buttermilk

Optional: 1 tablespoon grated lemon rind

Directions:

Cream butter and sugar until smooth. Add eggs, beating well on high speed until light and fluffy. Beat in vanilla. On low speed, alternately add buttermilk and dry ingredients. Stir in lemon rind if used. Pour into greased and floured tube or loaf pan. Bake at 350 degrees for 1 hour and 10 minutes.

Tip: recipe may be doubled. Freezes well.