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“Pound Cake,” *Clever Cooking*, Women’s Guild of St. Mark’s Episcopal Church, 1896. Reprint: Applewood Press, Jacqueline B. Williams (introduction), 2006. [TX 652 .C37 no. 297.]

Original Recipe for Pound Cake

- ¾ cups of butter
- 1 cups of sugar
- 1 cup of flour
- 5 eggs

Stir butter, sugar, yolks of 5 and whites of 2 eggs together, then the 3 whites beaten stiff; add the flour last and beat till light and spongy. *No flavoring*. Bake very carefully.

[Contributed by] Mrs. George Osgood, Tacoma.

Working Recipe for Pound Cake

- ¾ cups of softened butter
- 1 cups of sugar
- 1 cup of flour
- 5 eggs
- Splash of vanilla extract
- Pinch of salt
- Powdered sugar to taste

Preheat oven to 350° F. Beat 3 of the egg whites until you form stiff peaks. Combine the rest of the eggs with the butter, sugar, salt and vanilla. Fold in the egg whites. Fold in the flour until combined. Bake for 20 minutes or until the top is golden brown and the cake is baked through. Sprinkle with powdered sugar and enjoy!