

## EGGSPLOSIVE POUND CAKE

Makes 12 Servings

6 eggs, separated  
1 tablespoon vanilla  
2-2/3 cups sugar  
3-1/2 cups sifted cake flour  
1 pound butter  
8 tablespoons half and half

- In a large mixing bowl beat egg whites adding 6 level tablespoons sugar. Beat at high speed until foamy then place in refrigerator until cake is mixed.

- Cream butter and remaining sugar at medium speed until light and fluffy. Add egg yolks two at a time, beating well after each addition. Blend in vanilla. Add flour and half and half alternately beating at low speed until thoroughly combined. Fold in egg white mixture by hand, just enough to mix. Pour into a greased 10" x 4" tube pan.

- Bake in preheated 250° oven for approximately 15 minutes.

- Increase temperature to 300° and continue baking another 1 hour - 15 minutes or until cake tester inserted near center comes out clean.

- Cool in pan completely before turning out.

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THIS LINE

FOLD ALONG  
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CUT ALONG  
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