

NR_key_name: 9EDA18534C7539868525638C00702C1F
SendTo: CN=Mary McAuliffe/O=ARRB @ ARRB
CopyTo:
DisplayBlindCopyTo:
BlindCopyTo: CN=R ecord/O=ARRB
From: CN=Dave Montague/O=ARRB
DisplayFromDomain:
DisplayDate: 08/20/1996
DisplayDate_Time: 4:26:52 PM
ComposedDate: 08/20/1996
ComposedDate_Time: 4:25:13 PM
Subject: Re: Recipe stuff...

Well, a deal is a deal!!!_____To: Dave_Montague @ jfk-arrrb.gov (Dave Montague) @ Internetcc: (bcc: Dave Montague/ARRB)From: montea @ pop.erols.com @ Internet @ WORLDCOM Date: 08/20/96 03:56:06 PM CDTSUBJECT: Re: Recipe stuff...Montagues' Cream Cheese Pound Cake3 Cups Sugar1 lb Butter6 Eggs1 teasoon Vanilla flavor1 Tablespoon Lemon flavor1 teasoon (level) baking power (mixed with the flour)3 Cups SIFTED Cake Flour (sift before mixing)Preheat oven to 350 degrees.In a large bowl combine sugar, butter, eggs and flavoring..mix well atmedium speed. Add soft cream cheese, mix well. Add flour gradually..andmix well. Turn into greased and floured tube pan. Bake about 70 minutes oruntil cake tester inserted in center of cake comes out clean. Let cake coolin pan for at least a couple of hours prior to removing cake from pan.Tip. I use Crisco to grease my tube pan and flour it with all purposeflour to keep the cakes crust from getting to dark.Enjoy!!!!At 10:42 AM 8/20/96, you wrote:>Mom...Could you please provide your pound cake recipe???...Here is a FANTASTIC >salad recipe that I'm sure will go over big with your club

Body:
recstat: Record
DeliveryPriority: N
DeliveryReport: B
ReturnReceipt:
Categories: