

NR_key_name: 4B8A633098CC408C8525638D00604040
SendTo: CN=Mary McAuliffe/O=ARRB @ ARRB
CopyTo:
DisplayBlindCopyTo:
BlindCopyTo: CN=R ecord/O=ARRB
From: CN=Dave Montague/O=ARRB
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DisplayDate: 08/21/1996
DisplayDate_Time: 1:32:24 PM
ComposedDate: 08/21/1996
ComposedDate_Time: 1:31:19 PM
Subject: Re: Pound Cake

Hopefully, this is everything!!! :-)_To: Dave_Montague @ jfk-arrrb.gov (Dave Montague) @ Internetcc: (bcc: Dave Montague/ARRB)From: montea @ pop.erols.com @ Internet @ WORLD.COM Date: 08/20/96 10:26:26 PM CDTSubject: Re: Pound CakeMontagues' Cream Cheese Pound Cake3 Cups Sugar1 lb Butter6 Eggs1 Tablespoon Vanilla flavor1 Tablespoon Lemon flavor1 8-ounce package Cream Cheese3 Cups sifted Cake Flour1 teaspoon Baking Powder)mix with sifted flour)Preheat oven to 350 degrees.In large bowl combine sugar, butter, eggs and flavoring...using an electricmixer--mix well at medium speed. Add softened Cream Cheese...mix well.Add Flour and Baking Powder gradually and mix well, (about 15-20 minutes).Pour into "greased and floured" Tube Pan. Bake about 70 minutes or untilcake tester inserted in center comes out clean. After removing from oven,allow cake to cool in pan for at least two hours prior to turning ontoserving dish.Tips: I use original Crisco to grease my pan, and All Purpose Flour for theflouring. This keeps the crust from turning dark. I also allow all of theingredients to remain at room temperature for at least two hours prior tostarting the procedure---this makes the materials easier to work with.Enjoy!!!

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