

Leigh's Orange Pound Cake

from In Our Grandmothers' Kitchens

Ingredients:

1-1/2 cups (3 sticks) sweet butter at room temperature
3 cups sugar
3 cups flour
1 cup milk
4 eggs
the juice and zest of 1 large orange

Instructions:

Grease and flour two standard loaf pans (or five to six smaller pans) or spray them with a grease-plus-flour spray like Baker's Joy.

Cream together the butter and the sugar. Stir in half of the flour and half of the milk. Mix well; then add the remaining flour and milk. Beat in the eggs, and then stir in the juice and zest. Pour the batter into the loaf pans; they will be reasonably full.

Place the loaves in a cold oven. Turn the oven to 325 degrees and cook for 40 minutes, then raise oven to 350 and cook for about 15 minutes. The loaves are done when a toothpick inserted into the center comes out clean.

The cakes may split a bit down the middle, but they will taste lovely. Cool the loaves in their pans for 10 minutes; then release them and let them finish cooling on a cooling rack.

Makes 2 large loaves or 5 to 6 small ones.