



CHOCOLATE POUND CAKE

(One 9x5x3-inch loaf)

- 1 $\frac{3}{4}$ c. sifted Heckers or Ceresota Unbleached Flour
- 1 c. sugar
- 2 tsp. baking powder
- 1 tsp. salt
- $\frac{1}{4}$ c. shortening
- $\frac{1}{4}$ c. butter
- 1 tsp. lemon flavoring
- 5 egg yolks, unbeaten
- $\frac{3}{4}$ c. milk
- 2 oz. unsweetened chocolate, melted and cooled
- $\frac{1}{2}$ c. finely chopped pecans

Sift flour, sugar, baking powder and salt together into large bowl. Add shortening, butter, flavoring, egg yolks and milk; beat vigorously for 3 minutes. Blend in chocolate and nuts. Grease and paper line a 9x5x3-inch loaf pan. Pour in batter. Bake in 350° oven for 1 hour to 1 hour-10 minutes, or until tests done. (If you prefer plain Pound Cake, just eliminate chocolate and nuts from above ingredients.)

