

Heritage Recipes

You can share old family recipes and traditions

Mom's Amaretto Pound Cake

Many years ago we were traveling through the Blue Ridge Mountains and stopped in a small town for a snack and some fresh fruit. Driving down the main street we found a farmer's market shop that also sold homemade baked goods. We had this most wonderful Amaretto Pound Cake. We sat out in front eating this Amaretto pound cake from one hand and peaches from the other hand and enjoying the sunshine. I can see us now in my mind's eye! We asked the owner if we could have the recipe and she generously shared it with us. This year we past through the same little town and much to our dismay discovered the shop was closed. This Amaretto Pound Cake is especially good served with fresh strawberries and ice cream.

Mom's Amaretto Pound Cake

3 cups sugar
6 eggs, added one at a time
1/2 cup Crisco
2 sticks butter, softened
3 1/2 cups flour
1/2 cup milk
1/2 cup sour cream
1 tsp baking powder
1 tsp vanilla extract
2 tsp almond extract
1/2 cup Amaretto (or rum)

Cream shortening, butter and sugar. Blend well. Add eggs, beating after each egg. Mix dry ingredients. Alternate adding milk and sour cream, flour and baking powder. Beat well and add flavoring and Amaretto. Divide between greased two loaf pans and bake 90 minutes in a 325 oven.

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