



Pound Cake

Recipe from Executive Chef Terry Dox

1 package yellow cake mix	4 eggs
1 package Jello Vanilla Pudding & Pie Filling	1/8 - 1 /4 teaspoon mace (optional)
1 cup (1/2 pint) sour cream or plain yogurt	1/3 cup grated orange rind (optional)
1/3 cup vegetable oil	

Preheat oven to 350°. Combine all ingredients in large bowl. With electric mixer at low speed, blend just to moisten, scraping sides of bowl often. Then beat at medium speed for 4 minutes. Pour batter into two greased and floured 9x5" loaf pans and bake for 40 – 45 minutes or until cake tester comes out clean and cake begins to pull away from sides of pans. Cool in pans on wire rack for 15 minutes. Remove from pans and finish cooling on wire racks.

Makes 2 9x5" loaves.