



## ***FRANKO'S FAVORITES***

### **Five Flavor Pound Cake (Sheila Bowman)**

Cream 1 cup of soft butter with  $\frac{1}{2}$  cup shortening and 3 cups white sugar until light and fluffy. Add 5 well-beaten eggs. In separate bowl combine 3 cups all-purpose flour with  $\frac{1}{2}$  tsp. baking powder and add to cream mixture alternately with 1 cup milk. Stir in 1 tsp. each of coconut, butter, lemon, rum and vanilla extract. Spoon batter into greased 10" tube pan. Bake for 90 minutes at 325 degrees or until tested done. Add glaze over cake while still in pan, after letting cake cool for about 10 minutes. **Glaze:** In saucepan, combine 1 cup sugar,  $\frac{1}{2}$  cup water, 1 tsp. each of same five flavorings and bring gently to a boil. Remove from heat and pour over cake. Leave cake in pan until completely cool.