

Susan's nut cake (bachan's old recipe)

375 deg

3 C cake flour, or 2 5/8 C regular flour

1 3/4 C sugar

2 tsp baking powder

1 1/2 tsp salt

1 C shortening

3/4 C milk

2 tsp vanilla

4 eggs

1 C finely chopped nuts

Sift first 4 ingredients in large bowl. Add shortening, milk, vanilla and 2 of the eggs. Beat 2 min on medium speed. Add remaining 2 eggs and beat 2 min more. Fold in nuts. Turn into greased tube pan. Bake for 45 to 55 min or until done. Cool in pan on rack 10 to 15 min. Remove from pan.