



Bake off/Cook out

Pull out those family recipes. Share yummy food stories with your family and friends—compete with eats!

To get you started, here is a recipe from our state.

Five-Flavor Pound Cake

Museum of the Albemarle, Elizabeth City

1 cup butter, softened	1 cup milk
1/2 cup all vegetable shortening	1 teaspoon coconut flavoring
3 cups sugar	1 teaspoon rum flavoring
5 eggs, beaten (room temperature)	1 teaspoon butter flavoring
3 cups all-purpose flour	1 teaspoon lemon flavoring
1 teaspoon baking powder	1 teaspoon vanilla flavoring
1/2 teaspoon salt	

Beat butter, shortening, sugar, and eggs until well blended. Sift dry ingredients and add them to the butter mix, alternating with the milk. Add all five flavorings. Pour into greased and floured tube pan. Bake at 325 degrees for 1 ½ hours.

Be sure to use all five flavorings.



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