

Strawberry Pound Cake

1 1/2 cups real butter (3 sticks), softened

3 cups sugar

6 eggs

2 teaspoons vanilla extract

2 teaspoons almond extract

3 cups all purpose flour

3/4 teaspoon salt

Directions:

1. Cream butter in a large bowl.
2. Add sugar a little at a time.
3. Add eggs, one at a time.
4. Add vanilla and almond extracts.
5. Slowly stir dry ingredients into batter, being careful not to overbeat.
6. Grease and flour Bundt pan.
7. Bake in preheated 325 degree oven for one hour and 25 minutes.
8. Cool in pan for 20 minutes, then remove to cooling rack.
9. After it cools, dust with powdered sugar (optional) and serve. Enjoy!