

Jeanne Robertson's 7-Up Pound Cake

Can be frozen until someone you know is sick . . . or has "passed."

2 sticks of margarine 3 cups of sugar
½ cup of shortening 5 eggs
1½ teaspoons lemon extract (*Give or take a little*)
1½ teaspoons vanilla extract (*Sometimes Jeanne pours in more.*)
3 cups of all-purpose flour - **measure before sifting.**
7 ounces of 7-Up (*Jeanne uses Diet 7-Up to cut calories. ☺*)

Official directions in bold - Jeanne's secret notes in italics.

Preheat oven to 300 degrees.

Cream margarine, shortening and sugar. *Put under kitchen light until soft. Beat with a mixer.*

Add lemon and vanilla extracts. *Add now so you won't forget. Cake tastes funny without 'em. Beat some more.*

Add eggs one at a time. *I throw all of them in at the same time. First, take off shells.*

Alternate adding flour and 7-Up, beating after each addition. Finish with 7-Up.

I don't alternate. Dump it all in. Go for it! Turn mixer to highest level. Stand back.

Add more 7-Up if it looks dry. Sprinkle in more flour if it looks too moist. This is not rocket science.

Spray 10" tube pan with Baker's Joy. *(No need to "flour.") Important! Be generous. Trust me.*

Or, split the batter and use two 8" tube pans. This will give you two cakes. Math.

Cook at 300 degrees for 1 hour or until it "tests done." *To test: poke a knife or broom straw in and out of cake until nothing sticks. Note: It takes longer to cook one big cake than two smaller ones. Higher math. Think about it. Adapt.*

Take whatever you cook out of the oven - let it sit for 30 minutes before flipping over on a plate.

Flip the cake. Not you. Waiting a lot longer will require a chiseling step. It gets ugly.

See reverse side for LB's, a.k.a. "Left Brain's" 7-Up Pound Cake Recipe

LB's 7-Up Pound Cake Recipe

LB is Jeanne's husband Jerry, a.k.a., "Left Brain."

The following recipe makes one humongous pound cake.

You will need a drained pond for the bowl and a helicopter for beaters.

Feeds: Masses. Good luck!

One pound of butter

Two gigantic bottles of vanilla flavoring

Three dozen eggs

Twelve pounds of shortening

Twenty-five pounds of sugar

Thirty pounds of all-purpose flour

Forty-two bottles of 7-Up

One teaspoon of lemon flavoring. Or, just throw in a whole lemon. What difference will it make?

(Lemon not mentioned on "Southern Style" but is in the original recipe.)

Directions: Just do the best you can, but do not try this alone. People have disappeared into the batter.

Alternate use for batter: Pound Cake Wrestling! Tastes better than mud. Send photos.

See reverse side for Jeanne's 7-Up Pound Cake Recipe

To understand the full impact of this recipe, you may want to watch or listen to:

"Jeanne Robertson: Southern Style." Filmed at Elon University and, well, available.

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