Basic Pound Cake

- 2 cups all-purpose flour

- 2 teaspoons baking powder

- 1 cup butter (do not use margarine), room temperature

- 1 ½ cups sugar

- 5 eggs, room temperature

- 1/3 cup milk

- 1 teaspoon almond extract

Method: Do NOT preheat the oven. Grease and flour a 10 cup tube pan. Sift the flour and the baking powder together and set aside. Cream the butter and sugar until light and fluffy, about 5 minutes. Beat in one egg. Alternately add flour and milk, beating after each addition. Beat in the last 4 eggs and the almond extract. Spread batter evenly in the pan and place it in a cold oven. Turn the oven to 325 degrees and bake for an hour or until cake tests done. Cool in the pan for an hour, then place on a cake rack for another 3 hours to cool completely before serving.