



## 100 YEARS OF ANNE

# Green Gables Pound Cake

*Recipe courtesy of  
Kate Macdonald Butler,  
granddaughter of  
L.M. Montgomery*

1 CUP SOFTENED BUTTER (250 ML)

1 ½ CUPS SUGAR (375 ML)

6 LARGE EGGS

1 ¾ CUPS ALL-PURPOSE FLOUR (450 ML)

½ TEASPOON SALT (2 ML)

1 TEASPOON VANILLA (5 ML)

1. Grease and flour the loaf pan. Preheat the oven to 325° F (165° C).
2. Cream the butter in the mixing bowl until soft, smooth, and fluffy. Add the sugar, a little at a time, beating until light and fluffy.
3. Add the eggs, one at a time. Beat well after adding each egg.
4. With a wooden spoon, sift in the flour, salt, and vanilla. Mix well.
5. Spoon the batter into the loaf pan. Smooth the top with the spatula and bake the cake for 1 ¼ or 1 ½ hours.
6. Cool in pan for 10 minutes. Turn the cake upside down onto a cooling rack.

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