**Buttermilk Pound Cake**

Aunt Maude's Buttermilk Cake (similar in taste and texture to the Sand Torte):

3 c sugar  
1 c buttermilk  
1 c butter  
5 eggs  
3 c flour  
1 tsp baking powder  
1/3 tsp soda  
Any flavoring desired (1 tsp vanilla or a few drops of almond extract).

Beat egg yolks with baking powder. Beat egg whites until peaks form (not too dry).    
Beat butter, beat in sugar, beat in eggs until light and fluffy.  
Add flour and soda mixture alternately with buttermilk. Fold in beaten egg whites last.  
Use tube or Bundt pan. Bake 1 hour at 375 degrees. Could use two loaf pans and bake less time.