



JimandLaura Atten <theattens@gmail.com>

Sour Cream Pound Cake

1 message

Jim and Laura Atten <theattens@gmail.com>
To: JimandLaura Atten <theattens@gmail.com>

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Emma's recipe....

The Sour Cream cake: 2 sticks butter, 3 cups sugar, 1 cup sour cream, 6 eggs, 1/4 tsp. baking soda, 3 cups cake flour, 2 tsp. flavor. Cook for one hour at 350. Check it with a tooth pick.

Sour Cream Pound Cake

1 cup butter or margarine, softened
3 cups granulated sugar
6 large eggs
3 cups all-purpose flour
1/4 teaspoon baking soda
1 (8 ounce) carton sour cream
1 teaspoon vanilla extract
1 teaspoon almond extract

Beat butter at medium speed with electric mixer about 2 minutes or until soft and creamy. Gradually add sugar, beating at medium speed 5 to 7 minutes. Add eggs, one at a time, beating just until yellow disappears.

Combine flour and baking soda; add to creamed mixture alternately with sour cream, beginning and ending with flour mixture. Mix at lowest speed just until blended after each addition. Stir in flavorings.

Spoon batter into a greased and floured 10-inch tube pan. Bake at 325 degrees F for 1 hour and 20 minutes or until a wooden pick inserted in center comes out clean. Cool in pan on wire rack 10 to 15 minutes; remove from pan, and let cool completely on a wire rack.

Best Ever Sour Cream Pound Cake

Posted by CookinMom at recipegoldmine.com 7/1/01 10:31:48 pm

3 cups cake flour
1/2 teaspoon salt
1/4 teaspoon baking soda
1/2 pound (2 sticks) unsalted butter, at room temperature
3 cups granulated sugar
6 large eggs, separated, at room temperature
2 teaspoons vanilla extract
1 1/4 cups sour cream, at room temperature