

SOLAR CREAM POUND CAKE

2³/₄ C. SUGAR

3 C. CAKE FLOUR

1 C. BUTTER OR MARGARINE 1 C. DAIRY SOUR
CREAM

6 EGGS

1/4 Tsp. SODA

1/2 Tsp. LEMON EXTRACT

1/2 Tsp. SALT

1/2 Tsp. ORANGE EXTRACT

1/2 Tsp. VANILLA

CREAM TOGETHER SUGAR + BUTTER TILL
LIGHT + FLUFFY. ADD EGGS ONE AT A TIME,
BEATING WELL AFTER EACH ADDITION. SIFT

TOGETHER FLOUR, SALT + SODA, ADD TO
CREAMED MIXTURE ALTERNATELY WITH
SOUR CREAM, BEATING WELL AFTER
EACH ADDITION. ADD EXTRACTS + VANILLA,
BEAT WELL. POUR BATTER INTO GREASED
+ FLOURED TUBE PAN OR BUNDT PAN.
BAKE AT 350° FOR 1 - 1 1/2 HOUR, OK TILL
CAKE TESTS DONE. (CHECK AFTER 1 HOUR)
COOL 15 MINS., REMOVE FROM PAN.