

SOUR CREAM POUND CAKE

Servings | Prep Time | Total Time

INGREDIENTS

1 cup butter
3 cups sugar
6 eggs
1 cup sour cream
3 cups all purpose flour
¼ tsp baking soda
Pinch of salt
Pinch of mace
1 tbsp vanilla

DIRECTIONS

Preheat oven 350°

Add flour, baking soda and mace in a separate bowl, no need to sift but use whisk to blend together.

Cream together butter and sugar, in a stand mixer 6 to 10 minutes. Add eggs one at a time, blend till yolks disappear, mix in sour cream. Slowly add flour mixture, add vanilla last.

Spray tube cake pan with No-Stick Baking Spray

Bake 1 hour 10 minutes

Let cake rest in pan 20 minute, remove from pan.

SHOPPING LIST

Sugar

All Purpose Flour

Baking Soda

Salt

Mace – Spice

Eggs

Sour Cream

Vanilla