



Sour Cream Pound Cake

Servings: 0 servings

Ingredients

- 2 sticks butter
- 3 c. sugar
- 6 eggs, seperated
- 3/8 tsp. baking soda (1/4 + 1/8)
- 3 c. all-purpose flour
- 3/4 c. sour cream
- 1/2 tsp. vanilla extract
- 1/4 tsp. almond extract

Directions

Cream butter and sugar thoroughly. Add egg yolks, one at a time, while beating. In small bowl, add baking soda and flour, alternately add flour mixture, sour cream and flavorings to creamed mixture. Beat egg whites until stiff, fold in. Bake at 300 for 1 hour and 40 minutes in a greased and floured 12-cup bundt pan.

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