

JERRY'S POUND CAKE

ORIGIN:

Southern USA

SERVINGS:

12

DIETARY PROFILE:

Vegetarian



My father spent years perfecting this pound cake. The end result is buttery, moist deliciousness that pairs perfectly with berries and whipped cream.

INGREDIENTS

Butter, softened	1 c.
Granulated white sugar	3 c.
Eggs	6 large
Sour cream	1 c.
Baking soda	¼ tsp.
Baking powder	¼ tsp.
Salt	¼ tsp.
Sifted flour	3 c.
Lemon extract	1 tbsp.
Almond extract	1 tbsp.
Vanilla extract	1 tbsp.

DIRECTIONS

- Preheat oven to 300°
- Cream butter
- Add sugar (one cup at a time) and beat at high speed after each cup is added
- Add eggs, one at a time, beating well at medium speed
- Add sour cream, beating well.
- Add baking soda, baking powder and salt to flour, then add all dry ingredients 1 cup at a time and mixing well after each addition.
- Add extracts, mix well.
- Pour into well-greased bunt or tube pan.
- Bake for 90 min. and allow to cool completely before removing from pan (start checking at 80 min. as oven temps/bake time may vary)