

Sour Cream Pound Cake

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Ingredients:

1/4 lb butter
1 1/2 cups sugar
1/2 cup sour cream
1 1/2 cups all-purpose flour
1/4 teaspoon baking soda
3 eggs
1/2 teaspoon vanilla



Directions:

1 Preheat oven to 325 degrees Fahrenheit. 2 In a large mixing bowl, cream together the butter and sugar.
until blended well. 3 Add sour cream and mix
together the flour and baking soda. 4 Sift

5 Alternately add flour and egg, beating each egg in one at a time.

6 Add vanilla and mix well to incorporate all the ingredients.

7 Pour mixture into a greased and floured baking pan.

8 Bake for 1 hour 20 minutes.

Source : food.com

[Source](#)