



Sour Cream Pound Cake

INGREDIENTS

2 sticks butter or margarine
3 cups sugar
6 eggs
3 cups flour
1/4 teaspoon baking soda
1 cup sour cream
1 1/2 teaspoons vanilla
1/2 teaspoon lemon extract

DIRECTIONS

- In a bowl, cream butter and sugar until light and fluffy. Add eggs, 1 at a time, beating well after each addition. Combine flour, baking soda and salt; add to creamed mixture alternately with sour cream, vanilla and lemon extract. Beat on low just until blended..
- Pour into a greased and floured 10-inch (12 cup) fluted tube pan or 2 loaf pans
- Bake at 325 degrees F. for 1 1/2 to 1 3/4 hours.