

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.
- 3 Add sour cream and mix until blended well.
- 4 Sift together the flour and baking soda.
- 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](#)