



## [Sour Cream Pound Cake Recipe](#)

Recipe found on [AnnsEntitledLife.com](http://AnnsEntitledLife.com)

Prep Time:15 minutes

Cook time:1 hour

### Ingredients:

- 1 1/3 cups Sugar
- 1 stick Butter
- 2 Eggs
- 1 tsp Vanilla Extract
- 1/2 tsp Almond Extract
- 2 cups Flour
- 1/2 tsp Baking Powder
- 8oz Sour Cream

### Directions:

- Preheat Oven to 325°.
- Beat together sugar and butter.
- Add eggs and vanilla and almond extract, beat until mixture is fluffy.
- Combine flour and baking powder.
- Add flour mixture and sour cream to butter mixture, alternately, mix well.
- Pour mixture into greased and floured loaf pan.
- Bake 1 hour or until inserted wooden toothpick comes out clean
- Cool pan on wire rack 10 -15 minutes and scrape knife along pan edge before removing loaf from pan.
- Allow sour cream pound cake to cool completely on the wire rack after removal.

Makes 1 Sour Cream Pound Cake, 10-12 servings