

Sour Cream Pound Cake

We've shared Gigi's go-to cream cheese pound cake, and this recipe is the traditional taste that Nana remembers as a child. Unfortunately, or not, this is not the recipe from Nana's mom, but it brought back fond memories of eating pound cake as a child. Does anyone else like to melt butter on top of their pound cake slice then spread it with a layer of their favorite jelly?

Ingredients

1 ½ cups butter, softened
2 ¾ cups sugar
½ teaspoon baking powder
1 teaspoon salt
1 teaspoon vanilla
6 large eggs, room temperature
¾ cup sour cream, room temperature
2 tablespoons cornstarch
3 cups flour



Instructions

- ❖ Preheat oven to 350 degrees Fahrenheit.
- ❖ Grease and flour a 10-inch tube pan.
- ❖ Cream the butter and sugar well until light and fluffy.
- ❖ Add baking powder, salt, vanilla, and eggs one at a time while beating.
- ❖ Add sour cream, cornstarch, and flour. Mix just until combined.
- ❖ Pour into greased and floured 10-inch tube pan.
- ❖ Bake for 55-65 minutes or until a toothpick comes out clean.
- ❖ After 15 minutes of cooling, turn out onto wire cooling rack until completely cooled.