

Ida Lucile's Sour cream Pound cake

(total time: 2 hours, yields 16 servings)

Ingredients

2 cups (460 g) butter, softened
3 cups (575 g) white sugar
6 eggs, room temperature
1 teaspoon vanilla extract
3 cups (300 g) all-purpose flour
1/4 teaspoon baking soda
1/2 teaspoon salt
1 cup (120 g) sour cream

Directions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 10-inch Bundt pan or 9-inch tube pan.
2. Beat the butter and sugar with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color. Add the room-temperature eggs one at a time, allowing each egg to blend into the butter mixture before adding the next. Beat in the vanilla with the last egg.
3. Sift together the flour, baking soda, and salt. Pour the flour mixture into the bowl alternately with the sour cream, mixing until just incorporated. Transfer the batter into the prepared pan and spread it smooth.
4. Bake in the preheated oven until a toothpick inserted in the cake comes out clean, about 1 hour and 20 minutes. Cool for at least 10** minutes before inverting pan onto a plate or cooling rack and tapping out the cake.

Note: to make this cake a bit lighter, substitute Greek yogurt for sour cream, and subtract one cup of sugar.

***At least 10 minutes, or longer for better removal.*