
Golden Velvet Cake

Home Cookin - Junior League of Wichita Falls, TX - 1976

3 cups sifted cake flour
1/4 teaspoon baking powder
1/2 teaspoon salt
1 cup butter
3 cups sugar
6 eggs separated
1 cup sour cream
1 teaspoon vanilla

In a bowl, sift together the flour, baking powder and salt. Set aside.

In a bowl, cream the butter until soft. Add the sugar gradually and continue creaming until as smooth as possible. Add the egg yolks, one at a time, beating hard after each addition.

Stir in the flour alternately with the sour cream, beginning and ending with flour. Blend in the vanilla.

In a bowl, beat the egg whites until they hold definite points. Fold gently into the batter. Pour the batter into a greased ten-inch tube pan that has been sprinkled with a coating of flour.

Bake in the oven at 300 degrees for 1-1/2 hours or until done. Cool on a wire rack for about 10 minutes. Then, remove from the pan and cool.

Dust with powdered sugar if desired.

Yield: 10 to 12 cake

Dessert

Per Serving (excluding unknown items): 5638 Calories; 235g Fat (36.9% calories from fat); 36g Protein; 866g Carbohydrate; 2g Dietary Fiber; 599mg Cholesterol; 3196mg Sodium. Exchanges: 1/2 Non-Fat Milk; 46 1/2 Fat; 57 Other Carbohydrates.