

Sour Cream Cake

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*1 cup white sugar
2 cups flour
1 cup sour cream (not too thick)
1 level teaspoon baking soda
2 eggs
1/4 teaspoon salt
1 teaspoon flavoring
1/2 teaspoon cream of tartar*

Preheat the oven to 350 degrees.

In a bowl, sift the flour, cream of tartar and sugar several times.

In a bowl, beat the eggs until light.

In a bowl, dissolve the baking soda in the sour cream. Add to the beaten eggs. Combine the egg mixture and flour mixture together. Mix thoroughly.

Grease two cake pans or one loaf pan.

Pour the batter into the pans.

Bake for 20 to 25 minutes for cake pans or 35 to 40 minutes for a loaf pan.

Per Serving (excluding unknown items): 1062 Calories; 12g Fat (10.8% calories from fat); 38g Protein; 192g Carbohydrate; 7g Dietary Fiber; 424mg Cholesterol; 1937mg Sodium. Exchanges: 12 1/2 Grain(Starch); 1 1/2 Lean Meat; 0 Fruit; 1 Fat.