

Sour Cream Pound Cake

Mrs Floyd E McCall

St Timothy's - Hale Schools - Raleigh, NC - 1976

*2 sticks butter
3 cups sugar
3 cups flour
1 cup sour cream
1/4 teaspoon baking soda
6 eggs, separated
2 teaspoons orange extract
1 teaspoon lemon extract*

Preheat the oven to 325 degrees.

In a bowl, cream the butter and sugar lightly. Add the sour cream, baking soda, 1/2 cup of flour, orange extract and lemon extract. Mix thoroughly. Add the unbeaten egg yolks and remaining flour alternately. Beat the egg whites light and fold them into the mixture (never beat them in).

Cover the bottom of a funnel cake pan with waxed paper. Grease the sides of the pan well. Pour the batter into the pan.

Bake for one and one-half hours. Never open the door before this time is up. After the time has passed, inspect the cake. If the cake needs more baking, do so.

Per Serving (excluding unknown items): 6266 Calories; 266g Fat (37.8% calories from fat); 86g Protein; 898g Carbohydrate; 11g Dietary Fiber; 1871mg Cholesterol; 2744mg Sodium. Exchanges: 19 Grain(Starch); 5 Lean Meat; 1/2 Non-Fat Milk; 49 Fat; 40 Other Carbohydrates.