

# Sour Cream Pound Cake

## Ingredients

### Cake:

1 lb butter  
3 cups sugar  
1 8 oz container sour cream  
8 eggs  
3 cups sifted all purpose flour  
1–2 tsp flavoring of choice

### Glaze:

1/2 lb powdered sugar  
Small amount hot water  
Flavoring

## Directions

Cream butter. Gradually add sugar and beat until creamy. Add sour cream. Add eggs one at a time. Add flour, beat well. Add flavoring of choice.

Bake at 350 degrees in a greased and floured tube pan for one hour and 20 minutes or until test toothpick comes out clean.

Glaze: Mix 1/2 lb. powdered sugar with a small amount of water and flavoring. Drizzle over cooled cake.



**This wooden butter mold was used by Amanda Hecht on the family's Hanover Township farm when she wanted her butter to look as sweet as it tasted.**

Submitted by: Markinna Allen



*"My maternal grandmother used to make this cake."*