

Grandma's Pound Cake

3 cups of all purpose flour sifted
3 cups of white granulated sugar
2 1/2 sticks of butter at room temperature
8 oz. sour cream
1/4 tsp. baking soda
6 eggs at room temperature
1 tsp. vanilla
1 tsp. lemon or almond flavoring

Preheat oven to 300 degrees. Mix the baking soda into the sour cream and set aside. Cream butter and sugar until a smooth light yellow. Add eggs one at a time mixing well after each egg. Add the flour one cup at a time mixing well after each cup is added. Add the vanilla and the lemon (or the almond) flavoring along with the sour cream mixture and mix well again.

Pour into a ten inch tube pan that has been greased and floured. Bake at 300 degrees for 90 to 95 minutes or until a long piece of raw spaghetti comes out clean. A toothpick is not long enough to reach the bottom of the cake. (If the spaghetti comes out with wet dough clinging to it, the cake is not ready.)

Cool on a wire rack before attempting to remove from the pan. Place in a sealed cake container to prevent the cake from drying out.