



Sour Cream Pound Cake

3 cups Sugar
2 sticks (1 cup) butter
3 cups sifted, plain flour
1 cup sour cream
1/4 tsp baking soda
1 tsp vanilla extract
1 tsp almond extract
6 eggs, separated

Cream sugar and butter, add egg yolks one at a time and beat well after each; add baking soda to sour cream and alternate adding flour and sour cream to creamed sugar and butter. Add vanilla and almond. Add stiffly beaten egg whites to mixture and beat until well blended. Pour into a tube pan that has been coated with non-stick spray. Bake at 300 degrees for 1 hour 30 minutes. Check in the last 15 minutes for doneness.

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