

Vanilla Almond Pound Cake

Ingredients

1/2 c Butter (softened)
3/4 c Sugar
3 Eggs (room temperature)
1 t Vanilla Extract
1 t Almond Extract
1/2 t Baking Powder
1/4 t Salt
1 1/2 c Flour
1/2 c Sour Cream

Instructions

- 1.Preheat the oven to 350 degrees. Spray one regular size loaf pan with cooking spray and set aside.
- 2.In a medium bowl, beat together the butter and sugar until light and fluffy with electric beater. Add the eggs one at a time, and mix to combine. Add the vanilla and almond extract and mix to combine.
- 3.In a small bowl whisk together baking powder, salt, and flour.
- 4.With the mixer running on low speed, add half of the flour mixture, followed by the sour cream, and then the remaining flour mixture, mix until smooth. Pour into the prepared pan and smooth the top.
- 5.Bake 50-60 minutes, or until the loaf is lightly

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golden on top and a toothpick inserted into the top comes out clean. Remove and let cool. Serve with fresh berries and whipped cream, if desired.