

Sour Cream Pound Cake

Cake:

3 cups sugar
3 cups plain flour
1 cup Crisco
1 cup sour cream (use Breakstone's only)
6 eggs
Pinch of salt
1/4 teaspoon baking soda
1 teaspoon vanilla
1 teaspoon lemon

Put all in a bowl. Beat just to moisten, then beat 4 minutes at medium speed. Bake in a greased and floured tube pan at 300 degrees for 1 1/2 hours.

Glaze:

1/2 stick margarine, melted
1/2 pound powdered sugar
2 tablespoons sweet milk
1 teaspoon vanilla
1 teaspoon lemon

Combine and drizzle over the warm cake. Enjoy!



Oakwood resident Irene Reed, 89