

Foodnity Recipes

Grandma's Sour Cream Pound Cake

20 min Prep time	**45 min** Cook time	**1 h 5 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups all-purpose flour
- [ ] 1 ½ teaspoons baking powder
- [ ] ¼ teaspoon salt
- [ ] 1 cup unsalted butter, softened
- [ ] 1 ½ cups granulated sugar
- [ ] 3 large eggs, room temperature
- [ ] 1 cup sour cream
- [ ] 2 teaspoons vanilla extract
- [ ] 1 tablespoon lemon zest

Instructions

1. Preheat the oven to 350°F (175°C). Grease and flour a 9×5-inch loaf pan, then set aside.
2. In a bowl, whisk together flour, baking powder, and salt; set aside.
3. Using a mixer, cream the butter and sugar on medium speed until the mixture looks pale and fluffy, about 4-5 minutes.
4. Add the eggs one at a time, beating well after each addition, then mix in the vanilla, sour cream, and lemon zest until just combined.
5. Gradually add the dry ingredients, mixing on low just until the flour disappears; be careful not to overmix.
6. Pour the batter into the prepared pan, smooth the top, and bake for 45-50 minutes, or until a toothpick inserted in the center comes out with a few moist crumbs.
7. Allow the cake to cool in the pan for 10 minutes, then turn out onto a wire rack to cool completely.

Nutrition per serving

320 kcal	5 g	44 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an extra golden crust, brush the top with a little melted butter halfway through baking.
- If you prefer a lighter texture, sift the flour twice before mixing.
- Dust with powdered sugar or a thin lemon glaze just before serving for a bright finish.