SOUR CREAM POUND CAKE

This pound cake is a bit creamier in texture with a rich flavor that comes from the addition of sour cream.

(SERVINGS: 16)
Prep Time: **20 minutes**
Bake Time: **1 to 1½ hours**

- **3 cups flour**
- **½ teaspoon baking powder**
- **¼ teaspoon baking soda**
- **1 cup butter, softened**
- **2 cups sugar**
- **1 teaspoon vanilla**
- **1 teaspoon almond flavoring**
- **6 eggs**
- **1 cup sour cream**

Preheat oven to 350 degrees. Grease and flour Bundt pan, tube pan, or two loaf pans.

In a medium bowl, mix together flour, baking powder, and baking soda. In a separate bowl, beat butter at medium speed. Gradually add sugar, continually beating for 6 minutes. Mixture should be light and fluffy and sugar should be dissolved. Add vanilla, almond flavoring, and eggs one at a time, beating after each addition. Add dry ingredients and sour cream alternately, beating after each addition, just until mixed. Pour into prepared pan. Bake 1 to 1½ hours, until inserted toothpick comes out clean.

TOPPING: Top pound cake slices with a generous scoop of softened vanilla bean ice cream and drizzle liberally with chocolate syrup.

EASY CREAM CHEESE POUND CAKE

Doesn't cream cheese make everything tastier? This version is a little denser than the others, but it has a deliciously sweet cream cheese flavor.

(SERVINGS: 16)
Prep Time: **15 minutes**
Bake Time: **1 hour**

- **1 cup butter, softened**
- **1 8-oz package cream cheese, softened**
- **3 cups sugar**
- **½ cup vegetable oil**
- **1 teaspoon vanilla or almond flavoring**
- **6 eggs**
- **3 cups flour**
- **½ teaspoon baking soda**
- **½ teaspoon baking powder**

Preheat oven to 350 degrees. Grease and flour Bundt pan, tube pan, or two loaf pans.

Cream together butter and cream cheese. Add sugar and beat until fluffy. Add oil, vanilla or almond, and eggs, and beat until well-blended. Add mixed dry ingredients, and stir until moistened. Pour batter into prepared pan. Bake 1 hour, or until cake springs back to the touch. Let stand in pan 15 minutes. Remove from pan to cool.

TOPPING: Spoon warm cranberry or cranberry-orange sauce over pound cake slices and top with scoops of French vanilla ice cream.

OLD-FASHIONED POUND CAKE

What makes this version old-fashioned? Lots of powdered sugar and flour.

(SERVINGS: 16)
Prep Time: **20 minutes**
Bake Time: **1 to 1½ hours**

- **1 pound butter**
- **4 cups sifted powdered sugar**
- **6 eggs**
- **2 teaspoons vanilla**
- **1 teaspoon almond flavoring**
- **4 cups sifted cake flour**
- **½ teaspoon salt**

Preheat oven to 350 degrees. Grease and flour Bundt pan, tube pan, or two loaf pans.

Cream butter. Gradually add powdered sugar, beating until light and fluffy. Add eggs, one at a time, beating after each addition. Add vanilla and almond. Mix together flour and salt. Add to butter mixture and stir until combined. Bake 1 to 1½ hours, or until cake springs back to the touch. Let stand in pan 15 minutes. Turn out to cool, or serve warm.

TOPPING: Top with strawberries and whipped cream.

BROWN SUGAR POUND CAKE

This one is Swayne's favorite! The lemon glaze is perfect with the bit of zest from the brown sugar.

(SERVINGS: 16)
Prep Time: **20 minutes**
Bake Time: **1 to 1½ hours**

- **2 cups light brown sugar**
- **1 cup butter, softened**
- **3 eggs**
- **1 cup sour cream**
- **2¼ cups cake flour**
- **1 teaspoon grated lemon peel**
- **1 teaspoon vanilla extract**
- **½ teaspoon baking soda**
- **½ teaspoon salt**
- **1 cup confectioners' sugar**
- **2 tablespoons fresh lemon juice**

Preheat oven to 325 degrees. Grease and flour 10-inch tube cake pan.

In mixing bowl, cream brown sugar and butter until light and fluffy. Add eggs, one at a time, beating after each addition. Fold in sour cream alternately with flour. Add remaining ingredients (except confectioners' sugar and lemon juice) and mix well. Pour batter into cake pan. Bake 1 to 1½ hours. Cool in pan on wire rack for 15 minutes. Remove from pan and cool completely.

LEMON GLAZE: Whisk sugar and lemon juice together. Add more lemon juice if necessary. Drizzle over cake.

MY FAVORITE CHOCOLATE POUND CAKE

(SERVINGS: 16)
Prep Time: **20 minutes**
Bake Time: **1 to 1½ hours**

- **3 cups all-purpose flour**
- **½ teaspoon baking soda**
- **½ teaspoon baking powder**
- **½ tablespoon cocoa**
- **1 cup butter, softened**
- **½ cup vegetable shortening**
- **3 cups sugar**
- **5 eggs**
- **1 cup buttermilk**
- **1 tablespoon pure vanilla extract**

Preheat oven to 325 degrees. Grease and flour a 10-inch Bundt pan.

Sift together flour, baking soda, baking powder, and cocoa, and set aside. In a separate bowl, using an electric mixer, cream together butter, shortening, and sugar until fluffy. Add eggs one at a time, mixing well after each addition. Add flour mixture and buttermilk alternately to butter mixture, beginning and ending with flour mixture. Add vanilla and mix well. Pour batter into prepared pan. Bake for 1 to 1½ hours, or until cake is done. Remove from oven and allow cake to cool in pan for 10 minutes. Invert onto cake plate and serve.

TOPPING: Those of you who are chocoholics will enjoy this cake topped with your favorite chocolate frosting.

WINE:
Pick up a light, sweet, late-harvest Riesling.