

Sour Cream Pound Cake presented by Olde Buffalo Inn Bed & Breakfast

1/4 STICK OF BUTTER FLAVORED CRISCO or 1/4 CUP OF CRISCO

1/2 POUND OF BUTTER

3 CUPS SUGAR

6 EGGS [Or 5 LARGE]

3 CUPS OF PLAIN FLOUR

1/4 TEASPOON OF BAKING SODA

1/2 TEASPOON OF SALT

1/2 PINT OF SOURCREAM

2 TEASPOONS OF VANILLA [Or LEMON] FLAVORING

SIFT TOGETHER FLOUR, SALT, SODA.

CREAM CRISCO, BUTTER AND SUGAR.

ALTERNATE EGGS AND FLOUR AND BEAT AFTER EACH ADDITION.

ADD VANILLA AND MIX

FOLD IN SOUR CREAM,

PUT IN 10" TUBE OR BUNDT CAKE PAN GREASED WITH CRISCO AND SPRINKLE FLOUR OVER PAN

PLACE IN COLD OVEN AND TURN TO 325 DEGREES. DO NOT OPEN FOR ONE HOUR.

BAKE FOR 1 AND 1/2 HOURS. LET CAKE COOL FOR A FEW MINUTES AFTER YOU REMOVE FROM OVEN