



Southern Sour Cream Pound Cake

One of the sweetest tastes of the South!

Preheat oven to between 325-350

1 cup softened butter
3 cups sugar
6 eggs
3 cups all purpose flour
2 tsps baking powder
1 cup sour cream
2 tsps. Cookie Nip

Cream butter, sugar and eggs until fluffy. Add remaining ingredients and beat for 1-2 minutes. Spray a pound cake pan with Baker's Joy with flour. Sprinkle sugar to coat the pan. Pour thick batter into a pan and smooth the top. Place in the preheated oven for 1 hour to 1 hour and fifteen minutes. Remove from oven and allow to cool.

While cake is still a bit warm, turn out onto a plate and soak bottom with simple syrup. Serve with fresh strawberries or peaches and whipped cream.

Simple Syrup

Stir together one cup of sugar, one cup of water and 1 tsp. of Cookie Nip. Microwave the mixture for one minute. Pour about ½ cup of the syrup on the warm cake for a moist, delicious, southern treat.

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