

HONEY VANILLA SOUR CREAM POUND CAKE

INGREDIENTS

3 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
2 sticks (1 cup) unsalted butter, at room temperature
3 cups granulated sugar
1 cup sour cream
6 large eggs
2 teaspoons vanilla extract
2 tablespoons honey

DIRECTIONS

Preheat oven to 325F. Prepare your loaf pan with butter or cooking spray and flour.

In a medium bowl, whisk together the flour, baking soda and salt; set aside. In the bowl of an electric mixer, cream together the butter and sugar on medium speed until light and fluffy, about 4 minutes. In a separate bowl, whisk together the sour cream, eggs, vanilla and honey. With the mixer on low speed, add the flour alternately with the wet mixture, beginning and ending with the flour mixture and mixing until just combined. Use a rubber spatula to give the batter a final mix.

Pour the mixture into the prepared pan and baked for 1 hour, 20 minutes or until a thin knife inserted into the middle comes out clean. Cool completely before serving.