Pound Cake

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Recipe by: Laura Vitale

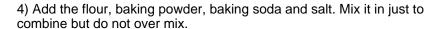*Serves 8*
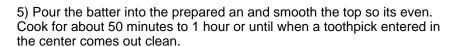
Prep Time: minutes
Cook Time: minutes

Ingredients
__½ Cup of Unsalted Butter at room temperature
__3 Eggs
__½ Cup of Sour Cream
__1 ½ Cups of All Purpose Flour
__¼ tsp of Baking Powder
__1/8 tsp of Baking Soda
__¼ tsp of Salt
__1 Cup of Sugar
__½ tsp of Vanilla Extract

1) Preheat your oven to 350 degrees. Spray a 9 by 5 loaf pan with non stick cooking spray and lay the bottom with parchment paper.

2) In a large bowl cream together the butter and sugar with an electric mixer. Add the eggs and whisk for about 2 minutes or until light and fluffy.

3) Mix in the sour cream and vanilla.

4) Add the flour, baking powder, baking soda and salt. Mix it in just to combine but do not over mix.

5) Pour the batter into the prepared an and smooth the top so its even. Cook for about 50 minutes to 1 hour or until when a toothpick entered in the center comes out clean.

Let cool for about 10 minutes before serving.