

From the Newlywed Kitchen:



MAMA'S HOMEMADE POUND CAKE

What you'll need:

- 1/2 pound (2 sticks) butter (LC Version: Use low fat margarine instead of butter)
- 3 cups sugar (LC Version: 1 1/2 cups sugar and 1 1/2 cups Splenda)
- 1 cup sour cream (LC Version: Use non-fat sour cream or plain non-fat Greek yogurt)
- 1/2 teaspoon baking soda
- 3 cups all-purpose flour
- 6 large eggs (LC Version: Use 3 egg whites and 3 whole eggs)
- 1 teaspoon vanilla

Directions:

Preheat oven to 325 degrees F. In a large mixing bowl, whip the butter and sugar together. Add the sour cream and mix until creamy. Sift the baking soda and flour together. Add to the creamed mixture alternating with eggs, beating each egg 1 at a time. Add the vanilla and pour the mixture into a greased and floured 10-inch bunt pan. Bake for approximately 1 hour and 20 minutes. For a little added deliciousness whip together a bit of powdered sugar, a splash of milk and a touch of vanilla extract. Whip until smooth and then drizzle over cooled cake for a tasty glaze. Sounds delicious, right? I promise you it's divine!