

# Pecan Sour Cream Pound Cake



Rated: ★★★★★

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Photo By: GRANNYLOOHOO

Prep Time: 30

Minutes

Cook Time: 1

Hour 30

Minutes

Ready In: 2

Hours 20 Minutes

Servings: 12

"A rich and delicious sour cream pound cake is baked in a Bundt pan lined with chopped pecans."

## INGREDIENTS:

- 1/4 cup chopped pecans
- 3 cups cake flour
- 1/2 teaspoon salt
- 1/4 teaspoon baking soda
- 1 cup unsalted butter
- 3 cups white sugar
- 6 eggs
- 1 teaspoon vanilla extract,
- 1 cup sour cream
- 1 cup confectioners' sugar
- 3 tablespoons orange juice
- 1 teaspoon vanilla extract

## DIRECTIONS:

1. Preheat oven to 300 degrees F (150 degrees C). Grease and flour a 10 inch Bundt or tube pan. Sprinkle pecans on bottom of pan; set aside. Sift together flour, salt, and baking soda into a medium bowl; set aside.
2. In a large bowl, cream butter and white sugar until light and fluffy. Beat in eggs one at a time, then stir in vanilla. Add flour mixture alternately with sour cream. Pour batter over pecans in prepared pan.
3. Bake in the preheated oven for 75 to 90 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 20 minutes, then turn out onto a wire rack and cool completely.
4. To prepare the glaze: In a small bowl, combine confectioners' sugar, orange juice and 1 teaspoon

## DIRECTIONS: (continued)

vanilla. Drizzle over cake while still warm.

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