

## Sour Cream Pound Cake

### **Cake:**

**3 cups sugar**  
**3 cups plain flour**  
**1 cup Crisco**  
**1 cup sour cream (use Breakstone's only)**  
**6 eggs**  
**Pinch of salt**  
**1/4 teaspoon baking soda**  
**1 teaspoon vanilla**  
**1 teaspoon lemon**

Put all in a bowl. Beat just to moisten, then beat 4 minutes at medium speed. Bake in a greased and floured tube pan at 300 degrees for 1 1/2 hours.

### **Glaze:**

**1/2 stick margarine, melted**  
**1/2 pound powdered sugar**  
**2 tablespoons sweet milk**  
**1 teaspoon vanilla**  
**1 teaspoon lemon**

Combine and drizzle over the warm cake. Enjoy!



*Oakwood resident Irene Reed, 89*