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Sour cream pound cake with lemon extract

Homemade baking style recipes Everyone delights in this nice dessert, and it sure doesn't last long with my family. It also freezes wonderfully, so why not make two and put one in the freezer for another day? Annetta Mounger, Kansas City, Missouri 1 cup butter, smoothed 3 cups of sugar 6 large eggs, ambient temperature 5 tablespoons lemon juice 1 tablespoon grated lemon zest 1 teaspoon lemon extract 3 cups all-purpose flour 1/2 teaspoon baking soda 1/4 teaspoon salt 1-1/4 cups sour cream: 1/4 cup sour cream, ambient temperature 2 tablespoons butter, softened 2-1/2 cups of sugar from the confiters 2 to 3 tablespoons lemon juice 2 teaspoons grated lemon zest In a large bowl, cream butter and sugar until light and fluffy, 5-7 minutes. Add the eggs, 1 at a time, beating well after each addition. Add lemon juice, zest and extract. Combine flour, baking soda and salt; add to the creamy mixture alternately

with sour cream. Beat until combined. Pour into a 10-inch, greased ribbed tube tray. Bake at 350o until a toothpick inserted near the center comes out clean, 55-60 minutes. Cool for 10 minutes before removing from the pan to a wire rack to cool completely. For ice formation, in a small bowl, whisk the sour cream and butter until smooth. Gradually add the sugar from the confitters. Whisk in lemon juice and zest. Spray on the cake. If desired, top with additional grated lemon zest. Store in the refrigerator. Try the tip of the kitchenFor enamel, you can add more confectionery sugar or lemon juice to get the right consistency. 1 slice: 658 calories, 26 g fat (15 g saturated fat), 146mg cholesterol, 286mg sodium, 101g carbohydrates (76g sugars, 1g fiber), 8g protein. lemon enamel data-content_ad_keys-data-content_published_date_formatted-20011204 data-content_modified_date_formatted-20141006 data-content_source-0 data-content_syndicated-all data-content_syndicated_brand- data-content_syndicated_url-data-content_nlp_sentiment_label-positive data-content_nlp_sentiment_score content_nlp_sentiment_magnitude-data-content_nlp_entities-lemon sour cream-citrus flavour-lemon juice-secret-lemon glaze data-content_nlp_categories/food/food/baked goods/food &s/food/cooking &recipes/desserts> this link is to an external site that may or may not meet accessibility guidelines. Sour lemon cream cake : the most amazing pound cake I've ever eaten! So easy and delicious! Top the cake with a lemon glaze for a more delicious lemon flavor. Serve the cake with whipped cream, mint and fresh berries. I took this to a party and everyone asked me for the recipe! Remember this this recipe to your favorite board now to remember it later! Pin this Stop recipe what you're doing and make this sour lemon cream cake right now! It's the most amazing pound cake we've ever eaten!! It is so light and full of great lemon flavor. I took a bite and knew I was in trouble. Very well! Lemon enamel really puts this on top. We serve this with a little whipped cream and vanilla ice This would be a great dessert to take to a potluck. I guarantee there won't be any leftovers! This cake is surprisingly easy to make from scratch. Start whisking the butter and sugar together until light and fluffy. Then add some eggs, making sure to mix well after adding each one. Slowly add flour, pudding mixture, salt and baking soda alternately with sour cream and lemon zest. Pour the dough into a greased tube tray and bake. Once the cake has cooled, open it with a simple icing made with powdered sugar, lemon and vanilla. Yum! You can make this cake in advance and freeze it for later. You can also freeze any remnants of. I like to slice the cake and freeze the individual slices for a quick delight later. Author: Stephanie - Smooth chicken sour cream cake - the most amazing pound cake I've ever eaten! So easy and delicious! Top the cake with a lemon glaze for a more delicious lemon flavor. Serve the cake with whipped cream, mint and fresh berries. I took this to a party and everyone asked me for the recipe! 3 cups all-purpose flour1 (3.4 oz) instant lemon pudding pack1/2 tablespoon salt1/4 tablespoon baking soda11.2 cups butter, ambient temperature (3 sticks)23/4 cup sugar vanilla extract2 tsp6 large eggs8 ounces sour cream2 tablespoons lemon zest1 1/2 cups powdered sugar2 tablespoon lemon juice1 tablespoon melted butter Oven preheated to 325oF. Butter and flour a 10-inch frying pan. Book. Show flour, lemon pudding mixture, salt and baking soda. Book. Cream together butter, sugar and vanilla. Whisk for 2 to 3 minutes, or until light yellow and pale. Add the eggs, one at a time, beating well after each addition, stopping and scraping the sides of the bowl as needed. Slow down the blender and add dry ingredients sifted alternately with sour cream. Mix until combined completely. Add fresh lemon zest by hand. Pour into the prepared pan and place in the oven. Bake, placing a piece of foil on top to prevent over-browning, if necessary, for 1 hour 20 minutes to 1 hour 30 minutes, or until a toothpick inserted into the center becomes clean. Remove from the oven and leave to cool in the pan on a cooling shelf for 15 minutes, then remove from the pan and leave to cool completely. To make the icing: In a medium bowl, combine the powdered sugar, lemon juice and butter. Drizzled on the cooled cake. Steph Remember this recipePin this recipe to your favorite board now to remember it later! Pin This Steph recipe Remember this recipePin this recipe to your board now to remember it later! Pin this recipe homemade baking style recipes Because I am the post office manager of our city, I can bake only in my free time. When I do, I especially like this sour cream cake recipe. This one tastes great as it is, or hidden under ice cream and chocolate syrup like a hot chocolate ice cream! —Karen Conrad, East Troy, Wisconsin1 cup butter, smoothed3 cups sugar6 large eggs, ambient temperature3 cups multipurpose flour 1/4 teaspoon baking soda1/4 teaspoon salt1 cup sour cream22 Vanilla extractSect sugar removal, optionalIn a bowl, butter and sugar cream until light and fluffy, 5-7 minutes. Add the eggs, 1 at a time, beating well after each addition. Combine flour, baking soda and salt; add to the creamy mixture alternately with sour cream and vanilla. Simmer only until combined. Pour into a 10-inch, greased ribbed tube tray. Bake at 325o for 1-1/4 to 1-1/2 hours or until a toothpick comes out clean. Cool in the pan for 15 minutes before removing to a wire rack to cool completely. Sprinkle with confectionery sugar if desired. Because pound cake is traditionally a denser, butterieshed cake, multipurpose flour tends to do the best work. Cake flour produces a very light and tender crumb, which is lovely in many cakes, but not quite suitable for pound cakes. Learn more about the different types of flour. You can make wet pound cake including sour cream or whey among the ingredients in your pound cake recipe. The acid in both sour cream and whey acts as a gluten softener in the flour as the cake is baked. Originally, traditional pound cake recipes required a pound of butter, sugar, eggs and flour. Those who leave (such as baking soda or baking powder) were not used to lighten or aerated the dough. Over time, pound cake recipes have adapted a little, preserving the flavor, texture and overall essence of pound cakes, but with tight amounts of these core ingredients. We know what a Bundt cake show can be when it glides straight from the pan with ease. While there are many tips and tricks out there to prepare a Bundt pan for a clean cake release, we've developed what we think is the best solution. Learn how to grease a frying pan the right way. Experiment with different flavor combinations to toe the pound cake, such as peaches and nuts; apples and nuts; cherries and almonds; or pineapple and macadamia nuts. In the summer, quickly roast the pound cake for a toasted flavor boost. 1 piece: 311 calories, 13 g fat (7 g saturated fat), 96mg cholesterol, 163mg sodium, 45g carbohydrates (30g sugars, 1g fiber), 4g protein. 06/18/2020 Hey, don't brag about the lemon flavor I prefer. I think sour cream rides it. 06/22/2020 Easy and tasty. The taste of lemon was just right for us. My husband said, 'I really like this.' He's a winner for me. I added the juice of a lemon and 2 tablespoons of confectionery sugar and boiled it to a thick syrup and poured it and served it with strawberries. Yum. One thing I didn't understand was why melt the butter and not just soften it? I was this would have a good consistency, but it worked very well. 07/01/2020 This went very well, had no lemon extract so I used vanilla and only cooked it for 45 minutes. This recipe will be maintained. 06/09/2020 6.9.20 I had my doubts about using lemon extract instead of fresh lemon juice, but there was no artificial lemon flavor in this cake. So easy to make, the texture is the perfect pound cake, and is baked for exactly 60 minutes. Minutes. to share, this is a winner! 06/15/2020 Delicious! I had no lemon extract and I used vanilla extract instead. After cooking, I cut myself into large cubes and covered with strawberries and whipped cream- it was a success! 06/24/2020 Absolutely loved this cake - it did it for the family and reveled in it 06/26/2020 It is definitely not the best ever. I used 3 tablespoons of lemon extract based on another's commentary and it was still very disappointing in the taste of lemon. It was a little dry for a pound cake, too - but that may have been my fault, as I left it in the pan for almost an hour before I remembered to take it out. It's a very easy cake to make, though! 1 of 2 Sour Cream Lemon Pound Pastel lutzflcat 2 of 2 Sour Cream Lemon Pound Cake Audrey Kay Kay

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