

Sour Cream Lemon Pound Cake

<http://userealbutter.com/2011/04/20/sour-cream-lemon-pound-cake-recipe/>
from [Epicurious](#)

3 cups (450g) flour (the original recipe uses cake flour – I use all-purpose at my elevation)
1/2 tsp baking soda
1/2 tsp salt
1 cup (8 oz.) unsalted butter, room temperature
3 cups (675g) sugar
6 eggs, room temperature
1 tbsp lemon zest, grated (from about 2 lemons – zest first THEN juice)
1/4 cup fresh lemon juice (from about 2 lemons)
1 cup sour cream

Oven: 325°F. Grease a 16-cup tube or bundt pan. I used a 12-cup bundt and while the cake didn't overflow and disembowel on my oven floor, it did crater a tad which was likely due to overfilling the pan. So yes, use a 16-cup capacity something or other to bake this. Dust the pan with cake flour (or all-purpose flour like I used) and tap out the excess. Combine the flour, baking soda, and salt in a medium bowl. Beat the butter at medium speed until it is light and fluffy. Gradually add the sugar to the butter while continuing to beat. Beat for 5 minutes. Add the eggs one at a time, mixing until the egg is just incorporated. I scrape down the sides of the bowl too. When all of the eggs have been added, beat in the lemon peel and juice. Manually mix in the dry ingredients (unless you enjoy dusting your entire being and kitchen with flour, in which case – use the electric or stand mixer!) until the flour is just blended. Mix in the sour cream (this you can do with the mixer). Pour the batter into the pan. Bake until a toothpick comes out just clean – about 90 minutes (but for me it was more like 75 minutes). Allow the cake to cool in its pan on a cooling rack until cool enough for you to touch it. Use a thin knife to carefully loosen the edges. I usually shake it gently (yet forcefully) from side to side and then give it a short jolt up to see if the cake is separating from the pan. Invert the cake onto a cooling rack and let it cool completely. The recipe says it serves 12, but it's more like 16 (at least).