

TIM FARMER'S COUNTRY KITCHEN

SOUR CREAM CAKE

*2 sticks of butter, softened
3 cups sugar
1 cup sour cream
3 eggs
3 cups self rising flour
4 teaspoons vanilla*

In stand mixer, mix together butter and sugar until combined. Stir in sour cream until smooth. Alternate between 1 egg and 1 cup of flour until all is used. Add in vanilla and mix well. Grease and coat 9 inch cake pan or spring form pan with flour. Pour cake mix in pan and put in 325 degree oven for 1 hour and 35 minutes. Remove and let cool. Sprinkle with powdered sugar on top and serve.

