

## White Almond Sour Cream Cake – Conventional Mixing Method

1 1/2 sticks (12T) (170g) unsalted butter  
1 1/2 cups (300g) sugar  
3 large eggs

1/3 cup (73g) milk  
1 cup (242g) sour cream  
2 teaspoons (8g) vanilla extract  
1 teaspoon (4g) almond extract (omit for a vanilla cake)

2 1/2 cups (285g) cake flour  
2 1/2 teaspoons (12g) baking powder  
1/2 teaspoon (3g) salt

Preheat oven to 350 degrees

Grease and flour two 8 inch round baking pans

1. In medium bowl whisk for 30 seconds the flour, baking powder and salt. Set aside
2. In a separate bowl, combine milk, sour cream, vanilla. Stir with a fork to blend. Set Aside
3. In the bowl of your mixer, beat the butter until softened. Add the sugar and beat 3 to 4 minutes until lightened in color and fluffy. Scrape the bottom and sides of bowl midway through.
4. Add the eggs one at a time, beating after each one until yellow streaks disappear.
5. Add dry ingredients alternately with wet ingredients, mixing until dry ingredients are blended in. Begin and end with dry ingredients (3 additions of dry and 2 of wet).

Bake at 350 degrees for 30 to 35 minutes or until a toothpick inserted in the center comes out clean or with only a few crumbs attached. Let cool in pans 10 – 15 minutes then turn out.

Makes 7 cups batter

Will hold up to fondant

Works well for cupcakes – cupcakes bake without dome