

Sour Cream Cherry Pound Cake

July 2014 by Camine Pappas / Makes three mini loaves

INGREDIENTS:

2 medium eggs, whisked
1 stick of already soft salted butter (1/2 C)
1 C white sugar
½ t vanilla extract
½ t fresh squeezed lemon juice
¼ C sour cream
1/8 t nutmeg
½ t salt
1 ½ C all-purpose flour
1 ½ t baking powder
1 ½ - 2 C fresh cherries, washed, pitted
and chopped roughly



DIRECTIONS:

Preheat oven to 350. Grease and flour three mini bread loaf pans.

Blend sugar and butter together until creamy. Add whisked eggs and blend. Add vanilla, lemon juice and blend again. Add all dry ingredients a little at a time, in at least three increments. Blend again. Add all cherries, and gently fold them in with a spatula. Spoon into loaf pans, filling just a little above half.

Bake in center of oven for 35 minutes or until toothpick inserted in center comes out clean. Remove and set on racks to cool for about 30 minutes. Invert pans and remove cake. Store under cake dome. Do NOT seal tightly to store and no need to store in fridge. Heck, they'll be gone in no time so why worry!

To serve, frost or top with whipped cream.

©Photo and Recipes by Copyright, Camine Pappas, 2014