

Holiday Sour Cream Pound Cake

Ingredients:

CAKE:

- 8 oz. unsalted butter (2 sticks or one cup)
- 3 cups sugar
- 6 large eggs
- 8 oz. sour cream
- 1 tsp. real vanilla extract no substitutes
- 1/2 tsp. almond extract
- 3 cups cake flour NOT all-purpose flour
- 1/4 tsp. baking soda
- 16 oz. container Paradise extra fancy fruit cake mix (see note below)

ICING:

- 3 cups powdered sugar
- 5 to 6 tbsp. milk (I try to stick with 5 tbsp.)
- 1 tsp. almond extract

Directions:

CAKE:

Cream butter, add sugar and eggs, one at a time and mix well.

Mix in cake flour thoroughly.

Add vanilla and almond extracts to batter.

Mix soda and sour cream together, then add to batter and mix thoroughly.

Gently fold in fruit cake mix (see note below).

Pour into 40 very well-greased and floured miniature bundt pans.

Do not fill any farther than three-quarters of the pan.

The cake expands while baking. Do not overfill.

For miniature bundt pans: Bake at 350° for 20-30 minutes or until a toothpick inserted in center comes out clean.

ICING:

Whisk ingredients together and drizzle over miniature bundt cakes.

Decorate tops with candied or maraschino cherries, if desired.

NOTE:

To get the correct texture for this cake, you must use cake flour.

