

large sour cream pound cake recipe

Large sour cream pound cake recipe is a delightful and indulgent dessert that combines a rich, buttery flavor with a moist and dense crumb. This cake is perfect for any occasion, whether it's a family gathering, a birthday celebration, or simply a cozy afternoon treat with a cup of coffee or tea. The addition of sour cream in the batter not only enhances the texture but also adds a subtle tang that balances the sweetness beautifully. In this article, we will explore everything you need to know about making a large sour cream pound cake, from ingredients and preparation to serving suggestions and storage tips.

Understanding Sour Cream Pound Cake

Sour cream pound cake is a variation of the traditional pound cake, which traditionally consists of equal parts butter, sugar, eggs, and flour. The inclusion of sour cream adds moisture, tenderness, and a unique flavor profile that sets it apart from other pound cakes. The cake is dense yet soft, making it an ideal choice for slicing and serving on its own or with various toppings.

Why Choose Sour Cream?

- Moisture: Sour cream adds moisture to the cake, ensuring it stays fresh and tender for several days.
- Flavor: The tanginess of sour cream enhances the overall flavor of the cake, making it richer and more complex.
- Texture: The acidity of sour cream helps to create a delicate crumb, allowing the cake to rise beautifully while maintaining its density.

Ingredients for Large Sour Cream Pound Cake

To make a large sour cream pound cake, you will need the following ingredients:

- Butter: 1 cup (2 sticks) unsalted butter, softened
- Sugar: 2 cups granulated sugar
- Eggs: 4 large eggs, at room temperature
- Sour Cream: 1 cup full-fat sour cream
- Vanilla Extract: 1 tablespoon pure vanilla extract
- All-Purpose Flour: 3 cups all-purpose flour
- Baking Powder: 1 teaspoon baking powder
- Salt: ½ teaspoon salt
- Optional Add-Ins: Zest of one lemon or orange, chocolate chips, or nuts (such as pecans or walnuts)

Equipment Needed

Before you begin baking, ensure you have the following equipment:

- Mixing Bowls: For combining ingredients.
- Electric Mixer: A stand mixer or hand mixer for creaming butter and sugar.
- Measuring Cups and Spoons: To accurately measure ingredients.
- Rubber Spatula: For scraping down the sides of the mixing bowl.
- Loaf Pan: A large 10-inch loaf pan or Bundt pan.
- Cooling Rack: To cool the cake after baking.

Step-by-Step Instructions

Follow these steps to create a delicious large sour cream pound cake:

Preparation

1. Preheat the Oven: Preheat your oven to 325°F (163°C).
2. Prepare the Pan: Grease and flour your loaf pan or Bundt pan to prevent sticking. Alternatively, you can use parchment paper for easy removal.

Creaming the Butter and Sugar

1. In a large mixing bowl, combine the softened butter and granulated sugar.
2. Using an electric mixer, beat the mixture on medium speed until it becomes light and fluffy, about 4-5 minutes.

Incorporating Eggs and Sour Cream

1. Add the eggs one at a time, beating well after each addition to ensure they are fully incorporated.
2. Mix in the sour cream and vanilla extract until combined.

Combining Dry Ingredients

1. In a separate bowl, whisk together the flour, baking powder, and salt.
2. Gradually add the dry ingredients to the wet mixture, mixing on low speed until just combined. Be careful not to overmix; some lumps are okay.

Adding Optional Ingredients

1. If desired, fold in any optional add-ins like lemon zest, chocolate chips, or nuts using a rubber spatula.

Baking the Cake

1. Pour the batter into the prepared pan, smoothing the top with a spatula.
2. Bake in the preheated oven for 60-70 minutes or until a toothpick inserted into the center comes out clean.
3. Keep an eye on the cake as it bakes; if the top starts to brown too quickly, you can cover it loosely with aluminum foil.

Cooling and Serving

1. Once baked, remove the cake from the oven and let it cool in the pan for about 15 minutes.
2. Carefully remove the cake from the pan and transfer it to a cooling rack to cool completely.

Serving Suggestions

A large sour cream pound cake is versatile and can be enjoyed in numerous ways. Here are some serving suggestions:

- Plain: Slice and serve the cake as is for a simple and delicious treat.
- With a Dusting of Powdered Sugar: Lightly dust the cooled cake with powdered sugar for an elegant touch.
- Topped with Whipped Cream: Serve with whipped cream and fresh berries for a refreshing dessert.
- Glazed: Drizzle a simple glaze made of powdered sugar and milk over the cake for added sweetness.
- With Ice Cream: Pair a slice with a scoop of vanilla or fruit-flavored ice cream.

Storage Tips

To keep your large sour cream pound cake fresh, follow these storage tips:

- At Room Temperature: The cake can be stored in an airtight container at room temperature for up to 3 days.
- In the Refrigerator: For longer storage, wrap the cake tightly in plastic wrap and refrigerate for up to a week.
- Freezing: You can freeze the cake for up to 3 months. Wrap it well in plastic wrap and aluminum foil, then place it in a freezer-safe container. Thaw in the refrigerator overnight before serving.

Conclusion

The large sour cream pound cake recipe is a delightful dessert that is sure to impress your family and friends. With its rich flavor, moist texture, and endless serving possibilities, this cake is a fantastic addition to any dessert table. Whether enjoyed plain, adorned with toppings, or even as a base for other desserts, this cake is a timeless classic that deserves a spot in your recipe collection. So gather your ingredients, follow the steps, and indulge in the deliciousness of homemade sour cream pound cake!

Frequently Asked Questions

What are the key ingredients for a large sour cream pound cake?

The key ingredients include all-purpose flour, granulated sugar, unsalted butter, eggs, sour cream, baking powder, and vanilla extract.

How can I ensure my large sour cream pound cake has a moist texture?

Using sour cream adds moisture, but be sure not to overmix the batter and bake it at the right temperature to prevent dryness.

Can I substitute sour cream with Greek yogurt in a pound cake recipe?

Yes, Greek yogurt can be used as a substitute for sour cream; it will provide a similar texture and flavor.

What is the ideal baking temperature for a large sour cream pound cake?

The ideal baking temperature is typically around 325°F (163°C) to ensure even cooking without burning the outside.

How long should I bake a large sour cream pound cake?

A large sour cream pound cake usually bakes for 60 to 75 minutes, but it's best to check for doneness with a toothpick.

Can I add flavors or mix-ins to my sour cream pound cake?

Absolutely! You can add lemon zest, chocolate chips, or nuts to enhance the flavor of your sour cream pound cake.

How do I store leftovers of a large sour cream pound cake?

Store leftovers in an airtight container at room temperature for up to 3 days, or refrigerate for longer freshness.

What is the best way to serve a large sour cream pound cake?

Serve it plain, dusted with powdered sugar, or topped with fresh berries and whipped cream for an elegant touch.

Can I make a large sour cream pound cake ahead of time?

Yes, you can bake it ahead of time and freeze it. Just wrap it tightly in plastic wrap and aluminum foil.

What size pan is best for baking a large sour cream pound cake?

A standard 10-inch bundt pan or a 9x5-inch loaf pan works well for a large sour cream pound cake.

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