



Mangia Bene E Vivi Bene!

By FRANK ZEOLI



This is a simple classic dessert that every Italian kid has had on their dinner table at one time or another. I often called it “company cake” because my grandmother served it whenever friends and family stopped by. Even though there are many variations of this type of cake, this was always my favorite.

Sour Cream Pound Cake



PREP TIME: 12 MINUTES BAKE TIME: 90 MINUTES

INGREDIENTS

- 2 ³/₄ cups of granulated sugar
- 1 cup of confectionary sugar
- 2 cups of margarine (you can use unsalted butter)
- 6 eggs
- 3 cups of flour
- ¹/₂ teaspoon of salt
- ¹/₄ teaspoon of baking powder
- 1 cup of sour cream
- 1 teaspoon of almond extract
- 1 teaspoon of vanilla extract
- ¹/₄ teaspoon of orange extract
- ¹/₄ teaspoon of lemon extract

INSTRUCTIONS

- 1) Preheat the oven to 350 degrees.
- 2) Cream the sugar and margarine until light and fluffy in an electric mixer.
- 3) Add one egg at a time and mix well.
- 4) Sift together the flour, baking powder and salt.
- 5) Add to the cream mixture alternately with sour cream, beating after each addition.
- 6) Add the extracts and mix well.
- 7) Pour into a greased and floured 10-inch bundt pan.
- 8) Put in the oven for 90 minutes until you can put a fork into it and it comes out clean.
- 9) Cool for 15 minutes and remove from the pan; sprinkle with confectionary sugar.

Invite some friends over to visit and serve it with a cup of “Sanka” coffee!



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