**Sour Cream Pound Cake**

**Ingredients**

* 3 cups sugar
* 1 1/2 cups butter, softened
* 1 teaspoon vanilla extract
* 1 teaspoon grated orange or lemon peel
* 6 large eggs
* 3 cups Martha White® All-Purpose Flour
* 1/2 teaspoon baking powder
* 1/2 teaspoon salt
* 1 cup sour cream

**Preparation Directions**

1. HEAT oven to 325ºF. Generously **spray** a 12-cup fluted tube pan or 2 standard loaf pans with flour no-stick cooking spray. **If using loaf pans, line with parchment paper.**
2. Combine sugar and butter in large bowl; beat until light and fluffy. Beat in vanilla and orange peel. Add eggs 1 at a time, beating well after each addition.
3. COMBINE flour, baking powder and salt in medium bowl; mix well. Add flour mixture alternately with sour cream, beating well after each addition. Pour batter into prepared pan.
4. BAKE 60 to 70 minutes or until toothpick inserted in center comes out clean. Cool 15 minutes. Invert onto serving plate. Cool 1 hour or until completely cooled.