

# Extra Moist Lemon, Sour Cream and Vanilla Pound Cake



## INGREDIENTS:

SERVINGS 12 UNITS US

- 1/2 lb. [butter](#) (softened)
- 3 cups [sugar](#)
- 6 [eggs](#)
- 1/2 pint [sour cream](#)
- 3 cups [all-purpose flour](#)
- 1 - 3 oz. box Jell-O [instant lemon pudding mix](#)
- 1/4 teaspoon [baking soda](#)
- 1-1/2 teaspoons [vanilla](#)
- 1 teaspoon lemon extract
- 2 [lemons, zest of](#)
- 1 lemon, juice of

## DIRECTIONS:

1. Preheat oven to 325°.
2. Spray a Bundt pan with nonstick spray and set aside.
3. Cream together softened Butter and Sugar.
4. Add Eggs, one at a time and beat, then add Sour Cream.
5. Sift Flour and Soda together and add next along with the Instant Pudding.
6. Last add Vanilla, Lemon Extract, Juice and Zest, Mixing until batter is light and fluffy.
7. Pour into the sprayed Bundt pan and bake for 1 hour and 15 minutes, or until toothpick inserted comes out clean.
8. Warning! Some oven temperatures may vary so keep an eye on this one!
9. Serve with a Lemon Glaze or just sprinkle with Powdered Sugar.

Enjoy!