

Cinnamon-Laced Sour Cream Pound Cake

½ cup chopped pecans
2 tablespoons sugar
1 teaspoon ground cinnamon

1 cup butter or margarine, softened
2 cups sugar
2 eggs
2 cups sifted cake flour
1 teaspoon baking powder
1/8 teaspoon salt
1 teaspoon vanilla extract
1 (8 ounce) carton sour cream

Preheat oven to 350 degrees. Combine pecans, 2 tablespoons sugar and cinnamon, stirring well. Set aside.

Cream butter; gradually add 2 cups of sugar, beating well at medium speed with an electric mixer. Add eggs one at a time, beating after each addition.

Combine flour, baking powder and salt. Add this dry mixture to the creamed mixture slowly until just blended. Stir in vanilla. Gently fold sour cream into the batter.

Pour half of batter into a greased and floured bundt pan. Sprinkle half of the pecan mixture over the batter. Repeat layering procedure. Bake at 350 for 55 to 60 minutes or until a wooden toothpick inserted into the center comes out clean. Cool in pan for 10 minutes. Remove from pan and let cool completely on a wire rack.