

Greek Sour Cream Cake

Serves/Makes: 10 | **Difficulty Level:** 3 | **Ready In:** 1-2 hrs

Ingredients:

1/2 pound butter
2 cups sugar
5 eggs
3 cups cake flour
3 teaspoons baking powder
1/2 teaspoon baking soda
1/2 cup milk
1 cup sour cream
1 teaspoon vanilla extract
Syrup
2 cups sugar
1 3/4 cup water
1 lemon wedge

Directions:

Prepare syrup: boil syrup ingredients 10 minutes and let cool. Cake: melt butter and cool. Then cream with sugar and eggs. Add mixed flour (baking powder, soda) alternately with milk and sour cream to the batter. Stir in vanilla. Pour into a greased 9 x 13 pan. Bake in a 350 F oven about 35 minutes or until tested done. POUR COOLED SYRUP OVER HOT CAKE. Let cake cool completely before cutting.