

## Mom's Pound Cake



### Pound Cake

- 4 eggs, separated
- 3/4 cup butter or margarine, softened
- 1 3/4 cups granulated sugar
- 3/4 cup sour cream
- 1 package Yumee Yumee Cookies mix

**Read** Cook's Note prior to starting recipe.

**Separate** cold eggs. Set aside and allow egg whites to come to room temperature.

**Using the [Rolling Mix](#) suggestion**, grease and flour a 10-inch tube pan.

**With an electric mixer**, whip room temperature egg whites with wire whip attachment for 30 seconds on low speed. Gradually increase to highest speed. Whip egg whites until they form stiff, but not dry, peaks. Set aside.

**In a large bowl**, beat butter until creamy. Add sugar and mix well. Add egg yolks. Mix well. Add sour cream, egg whites, and Yumee Yumee Cookies mix alternately to butter mixture, mixing well after each addition. Scrape sides of bowl often.

**Immediately** pour batter into prepared pan. Using a spatula, evenly spread batter to edges of pan.

**Bake** at 350 degrees for 75 to 90 minutes, or until a toothpick inserted near the center of cake comes out clean. Carefully run a table knife around the edge of pan and center tube to loosen cake. Remove cake from pan by inverting onto a wire rack. Remove outer ring of tube pan. Carefully run a table knife around base of tube pan. Lift center tube out of cake. Place a second rack on bottom of cake and flip right side up. Continue cooling cake right side up. Slice and serve with whipped cream and fruit or as desired.

**Cook's Note:** *Electric mixer with whip attachment required.* It is best to separate eggs while they are cold. Separate eggs one at a time into a small bowl. Make sure there are no egg yolks in the egg whites as they will not form the desired peaks. Allow egg whites to come to room temperature before using, approximately 30 minutes. Make sure that all mixing bowls and utensils are free of any residue. Tiny amounts of fat prevent the egg whites from reaching desired volume.

Yumee Yumee