

Sour Cream Pound Cake

Ingredients

- 1 pkg yellow butter cake mix
- 1 cup sour cream
- 1/4 cup apricot nectar
- 1/4 cup sugar
- 1 stick butter, melted (1/2 cup)
- 4 eggs
- 2 tbsps apricot nectar
- 1 cup powdered sugar

Summary

Yield: 12

Source: Terrie

Prep Time: 20 minutes

Category: Cakes

Cuisine: American

Instructions

Beat eggs, sugar, melted butter together. Add 1/4 cup apricot nectar and mix well. Add cake mix. Stir until well mixed only. Add sour cream. Bake in a tube pan at 350° for 45 minutes.

For the Glaze: Mix 2 tablespoons of apricot nectar and one cup powdered sugar. Let cake cool in pan 5 minutes and turn out on to serving plate. Let cool 10 - 15 minutes before drizzling glaze over top of cake.