



Sour Cream Lemon Verbena Pound Cake

Susie shared this delicious cake at our 2018 Annual Herb Sale.

cooking spray	2 t lemon extract
3 T dry bread crumbs	3 large eggs
3½ c all purpose flour	1½ T grated lemon rind, about 2 T
½ t baking soda	¼ c fresh lemon juice, divided
¼ t salt	3 T chopped lemon verbena
¾ c butter softened	1 8 oz. carton low-fat sour cream
2½ c granulated sugar	1 c powdered sugar

Preheat oven to 350 degrees.

Coat a 10 inch tube pan with cooking spray and dust with breadcrumbs.

Lightly spoon flour into dry measuring cups; level with a knife.

Combine flour with baking soda and salt in a bowl. Stir well with a whisk.

Beat the butter in a large bowl at medium speed until light and fluffy.

Gradually add the granulated sugar and lemon extract, beating until well-blended.

Add eggs, 1 at a time, beating well after each addition.

Add grated lemon rind, chopped lemon verbena leaves, 2 T lemon juice; beat 30 seconds.

Add flour mixture to sugar mixture alternately with sour cream, beating at low speed, beginning and ending with flour mixture.

Spoon batter into prepared pan.

Bake at 350 degrees for 1 hour and 10 minutes or until a wooden pick inserted in the center comes out clean.

Cool in pan 10 minutes on a wire rack; remove from pan. Cool completely on wire rack.

Combine 2 T of lemon juice and powdered sugar. Drizzle glaze over top of cake.

Double the icing recipe if you want more icing.