

Maple Pecan Pound Cake

AN EXTRA-LARGE BUNDT PAN REQUIRED
1 1/2 CUPS SALTED BUTTER, ROOM TEMP.
3 CUPS GRANULATED SUGAR
9 RAW EGGS, SEPARATED
1 CUP SOUR CREAM
3 CUPS ALL-PURPOSE FLOUR
1/2 TSP. BAKING SODA
1/2 TSP. SALT
2 TBSP. MAPLE FLAVORING
1 CUP CHOPPED PECANS
12 CUP BUNDT PAN!

Preheat the oven to 300 degrees.

Combine butter and sugar using a stand mixer and beat until fluffy. Next, add the egg yolks one at a time, mixing well after each addition. Then, incorporate the baking soda and salt, mixing until fully combined. Add flavoring or extract along with the sour cream, mix well. Gradually add the flour, about half a cup at a time, mixing on medium-low speed for 2 minutes after all the flour has been added. Add pecans and mix well.

In a separate bowl beat egg whites until stiff peaks form. Fold into cake batter.

Once the batter is ready, pour it into a well-greased fluted Bundt pan. Bake in a preheated oven at 300 degrees Fahrenheit for 90 minutes. Enjoy your delicious cake!