

# Passion Fruit Pound Cake

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## INGREDIENTS:

2 sticks of butter  
3 cups plain flour  
1 (8 oz) tub of sour cream  
3 cups sugar  
5 eggs!!!!  
1 tsp of vanilla  
pulp of Passion Fruit to make 1/3 cup or more



## DIRECTIONS

Cream sugar well with the butter, add eggs one at a time, add flour and sour cream alternately. Add the Passion Fruit! I let it stir for a few minutes in the standing mixer.

Bake in a greased/floured tube or Bundt pan at 325 degrees for about 1 hour and 30 minutes. Top with powdered sugar! The passion fruit turns the cake into a lovely orange color with those little seeds for crunch! Looks and tastes great!

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Barbara Martinez  
Lebanon, TN