



White Almond Sour Cream Cake from [Cake Central](#)

1 box cake mix (I prefer Betty Crocker)
1 cup all purpose flour
1 cup granulated sugar
generous dash of salt
1 cup sour cream*
1 cup whole milk (wet liquid)*
3 whole eggs
1 tablespoon flavoring*

In bowl mix together dry ingredients. It's helpful to use a wire whisk.

In mixer bowl place next 4 ingredients. Add about 1/2 of the dry ingredients and blend together, then add the rest of the dry ingredients & blend. Mix for 2 minutes.

Pour into prepared pans (greased and floured) and bake. Bake at 300 degrees for about 20-30 minutes (depending on size of cake) then turn oven up to 325 for about an equal time. If cake has pulled away from sides it is overbaked.

*NOTES:

ANY cake flavor can be used.

You can use water, juice, thawed frozen concentrates, soda pop (ie: Coke) cream or just about anything wet for the liquid.

You can use plain or flavored yogurt for the sour cream.

You can use any flavoring you like. I generally do just vanilla extract. But you can use butter flavoring or almond (as the original recipe calls for...but we have allergies to that). You can also use strawberry, coconut, orange, lemon...any kind of flavor you want for the cake.

This makes the amount of batter as if you used 1 1/2 mixes and is perfect for a 10" sq OR 9×13 OR one 8" & two 6" round; OR two 8" rounds OR a 12" round; and other combinations of pans.