

## Ingredients

Yield: 14 to 16 Servings

1 Cup (2 Sticks) Unsalted Butter, room temperature, plus 2 Tablespoons for the pan  
2 Cups Granulated Sugar  
4 Eggs, room temperature  
1 Tablespoon Pure Vanilla Extract  
1 Teaspoon Pure Almond Extract  
1/3 Cup Sour Cream, room temperature  
3 Cups All Purpose Flour, plus more for the pan  
1 Teaspoon Baking Powder  
1/2 Teaspoon Baking Soda  
1/2 Teaspoon Salt  
1 Cup Buttermilk, room temperature

## Icing

1/4 Cup Water  
1/2 Cup (1 Stick) Unsalted Butter, cut into cubes  
1 Cup Granulated Sugar  
2 Teaspoons Pure Vanilla Extract

## Directions

Preheat oven to 350 degrees

In a large bowl, blend the butter and sugar together using a hand mixer for about 2 minutes. Continue to mix while adding the eggs one at a time. Add in the vanilla extract, almond extract, and sour cream.

Sift the flour, baking powder, baking soda, and salt together in a medium size bowl. Mix in the flour mixture alternately with the buttermilk, starting and ending with the flour mixture. Prepare the bundt pan with butter and flour. Pour the batter into the prepared bundt pan. Bake at 350 degrees for 60 to 65 minutes or until a skewer is inserted and comes out clean.

Ten minutes before the cake is done, make the icing. In a medium sauce pot over medium heat combine the water and butter. Once the butter is melted, stir in the sugar and continue to cook the icing just until the sugar is completely dissolved. Turn off the heat and stir in the vanilla.

Once the cake is done using a skewer, immediately poke holes all over the top of the cake. Pour the hot icing over the hot cake and allow the cake to absorb the icing completely. Let the cake cool completely in the pan, can take up to 2 hours. When the cake is cool, invert it onto a rack or serving plate. (**Note:** If the cake doesn't slip out easily once inverted give it about 10 minutes and then gently shake the pan close to the rack and it should come out clean.)