## Heritage Recipes

You can share old family recipes and traditions

## Sour Cream Cake From Sheila

This recipe came from my former mother-in-law, a very special woman, who didn't cook from written recipes -- she had them all in her head. Enjoy!

Sour Cream Cake:

Cup Sugar
Break one egg in a cup and fill with sour cream.
1/3 Cup Flour
1/2 teaspoon soda in a little hot water
1 teaspoon Baking Powder
1 teaspoon Vanilla

Places the batter into 2 8" layer pans. Bake at 350 degrees until it's done (toothpick method is the way I do it)

Filling: 2 teaspoon Flour 1/2 Cup Sugar 1/2 Cup Milk 1 egg Butter (the size of a walnut) Boil until it's thick and then add 1 teaspoon vanilla and 1/2 Cup nut meats.