



White Almond Wedding Cake

Savannah · 29/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

20

Description

A wonderful white wedding cake recipe The secret ingredient of sour cream makes this cake so moist dense and delicious I use this recipe for my kids birthdays but its a favorite for wedding cakes too This recipe can easily be doubled

Ingredients

— - 1 (15.25 ounce) package white cake mix - 1 cup all-purpose flour - 1 cup white sugar - $\frac{3}{4}$ teaspoon salt - 1 ? cups water - 1 cup sour cream - 2 tablespoons vegetable oil - 1 teaspoon almond extract - 1 teaspoon vanilla extract - 4 egg whites

Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Grease and flour an 11x13-inch cake pan. Stir together white cake mix
2. flour
3. sugar
4. and salt in a large bowl until well mixed. Pour in water
5. sour cream
6. oil
7. almond extract
8. vanilla
9. and egg whites; beat with an electric mix on low until all the ingredients are mixed and moistened but some lumps still remain
10. about 4 minutes. Pour the batter into the prepared cake pan. Bake in the preheated oven until the top is a light golden brown and a toothpick inserted into the center of the cake comes out clean
11. about 25 minutes. Allow to cool before frosting. SewWild