

CAKE - BUTTERMILK WHITE SHEET

1 cup butter (2 sticks)

1 cup buttermilk

2 cups all-purpose flour

2 cups sugar

2 eggs

1/2 cup sour cream

1 teaspoon almond extract

1 teaspoon baking soda

1/2 teaspoon salt

Heat oven 350 - Lightly grease a 10 x 15" baking pan.

Whisk together flour, sugar, soda and salt; set aside. In a large saucepan, heat the buttermilk and butter until barely bubbling. Remove from heat and quickly stir in flour mixture and remaining ingredients until smooth; pour batter into prepared pan. Bake 350 for 20 minutes or until cake is golden brown and tests done in the center. Allow cooling for 15 minutes. Spread frosting over warm cake and then sprinkle with nuts.

Frosting:

1 Container (16oz) Duncan Hines white chocolate almond frosting

1 cup nuts, chopped