Elevate your dessert repertoire with this simple yet sublime Two-Step Pound Cake. Perfect for any occasion, this cake promises a moist, buttery crumb with just the right touch of vanilla. Follow this straightforward recipe for a homemade delight that's sure to impress.

Ingredients:

Ingredient	Quantity
Unsalted butter, softened	1 cup (2 sticks)
Granulated sugar	2 cups
Large eggs	4
Vanilla extract	2 teaspoons
All-purpose flour	3 cups
Baking powder	1 teaspoon
Baking soda	1/2 teaspoon
Salt	1/2 teaspoon
Sour cream	1 cup

Directions:

1. **Preheat and Prepare:** Start by preheating your oven to 325°F (165°C). Grease a bundt cake pan thoroughly to ensure your cake releases perfectly.
2. **Cream Butter and Sugar:** In a large mixing bowl, cream together the softened butter and granulated sugar until the mixture is light and fluffy. This step is crucial for creating the right texture.
3. **Add Eggs and Vanilla:** Incorporate the eggs one at a time, beating well after each addition to ensure they're fully integrated into the batter. Stir in the vanilla extract for that classic pound cake flavor.
4. **Combine Dry Ingredients:** In a separate bowl, whisk together the all-purpose flour, baking powder, baking soda, and salt. This ensures your leavening agents are evenly distributed.
5. **Mix Dry and Wet Ingredients:** Gradually add the dry ingredients to the wet mixture, alternating with the sour cream. Start and end with the dry ingredients to prevent the batter from curdling and to ensure a smooth consistency.
6. **Bake:** Pour the batter into your prepared bundt cake pan. Smooth the top and tap the pan gently to remove any air bubbles. Bake for 60-70 minutes, or until a toothpick inserted into the center comes out clean.

7. **Cool:** Allow the cake to cool in the pan for about 10 minutes. This helps the cake set and makes it easier to remove. Then, transfer it to a wire rack to cool completely.

Nutritional Information:

- **Calories:** Approximately 310 kcal per serving
- **Servings:** 12

Serving Suggestions:

- **Dust with Powdered Sugar:** For a simple yet elegant finish, dust your pound cake with powdered sugar before serving.
- **Add Fresh Berries:** Serve slices of pound cake with a side of fresh berries for a refreshing touch.
- **Whipped Cream:** A dollop of whipped cream adds a light, creamy contrast to the dense cake.

This Two-Step Pound Cake is not just a dessert; it's an experience. Whether you're celebrating a special occasion or simply indulging in a sweet treat, this cake promises satisfaction in every bite. Enjoy the process of creating this timeless classic and the delicious results.