Buttery German Almond Sheet Cake

Preheat the oven to 425° F
Butter or spray with oil a 15" by 10" inch jellyroll-like pan.

Cake Ingredients:
10 Tbs. soft butter
½ cup sugar
6 eggs (room temperature)
2 ½ cup flour
2 tbs. baking powder
1 cup sour cream

Topping:
8 ounces sliced or slivered almonds (toasted)
1 cup sugar
12 Tbs. butter
4 Tbs. whipped cream

Directions:

For the dough:
Beat the soft butter until fluffy. Slowly add the sugar and continue to beat several minutes until the mixture is creamy, white and fluffy. Add one egg at a time and continue to beat until each egg is blended into the dough. Sift the flour and baking powder. Add the flour mixture and sour cream to the dough and mix until combined, making sure you don't over mix the flour. Scrape evenly into the pan and bake in the lower part of the oven for about 20 minutes.

Topping:
Toast the almonds in a frying pan until they are lightly colored, be careful not to brown them. Melt the butter, sugar and cream in a pot. Bring to a boil while stirring constantly, add the almonds and put this mixture evenly on top of the cake. Bake in the center of the oven for 5-10 minutes. Let it cool slightly, then cut into serving size pieces and serve.