

Foodnity Recipes

4-Ingredient Pound Cake

Moist, buttery pound cake made with just four pantry staples, ready in less than an hour.

15 min Prep time	**30 min** Cook time	**45 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup (2 sticks) unsalted butter, softened
- [ ] 1 cup granulated sugar
- [ ] 4 large eggs
- [ ] 2 cups all-purpose flour

Optional Enhancements

- [ ] 1 tsp vanilla extract
- [ ] 1/4 tsp salt

Instructions

1. Preheat the oven to 325°F (160°C). Grease a 9-inch loaf pan and dust with flour, tapping out excess.
2. In a large bowl, cream the softened butter and sugar together until light and fluffy, about 3 minutes. I like to pause and watch the color turn creamy.
3. Add the eggs one at a time, beating well after each addition. If you're using vanilla or salt, stir them in now.
4. Sift the flour and gently fold it into the batter until just combined. Be careful not to over-mix; you'll hear the batter sigh if you do.
5. Pour the batter into the prepared pan, smoothing the top with a spatula. Tap the pan on the counter to release any large air bubbles.
6. Bake for 30-35 minutes, or until a golden crust forms and a toothpick inserted in the center comes out clean. For a deeper history, see the southern pound cake version.
7. Allow the cake to cool in the pan for 10 minutes, then turn it out onto a wire rack to finish cooling.

Nutrition per serving

380 kcal	6 g	45 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the top browns too quickly, cover loosely with foil during the last 10 minutes.
- Room-temperature ingredients blend more evenly, giving a tender crumb.
- Feel free to dust the cooled cake with a light sprinkling of powdered sugar for extra charm.