

Foodnity Recipes

Classic Pound Cake Recipe

15 min Prep time	**50 min** Cook time	**1 h 5 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb (2 cups) unsalted butter, softened
- [ ] 1 lb (2 cups) granulated sugar
- [ ] 1 lb (4 large) eggs, room temperature
- [ ] 1 lb (4 cups) all-purpose flour
- [ ] 2 tsp baking powder
- [ ] 1/2 tsp salt
- [ ] 2 tsp lemon zest
- [ ] 1 tsp vanilla extract

Instructions

1. Preheat the oven to 325°F (163°C). Grease and flour a 10-inch loaf pan, then set aside.
2. In a large bowl, cream the softened butter and sugar together for 5-7 minutes until the mixture is pale and fluffy.
3. Add the eggs one at a time, beating well after each addition. The batter should look smooth and glossy.
4. Sift together the flour, baking powder, and salt. Gradually fold the dry ingredients into the wet mixture, stirring just until combined.
5. Stir in the lemon zest and vanilla extract, then pour the batter into the prepared loaf pan. Smooth the top with a spatula.
6. Bake for 45-55 minutes, or until a toothpick inserted near the center comes out clean. If the top browns too quickly, tent with foil.
7. Allow the cake to cool in the pan for 10 minutes, then turn out onto a wire rack to cool completely.

Nutrition per serving

420 kcal	6 g	48 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an extra fragrant crumb, add a tablespoon of almond extract alongside vanilla.
- If you prefer a glaze, drizzle with a simple mixture of powdered sugar and milk after cooling.
- A light dusting of powdered sugar adds an elegant finish without overpowering the buttery flavor.