

Foodnity Recipes

Moist Lemon Pound Cake

A buttery, citrus-kissed pound cake that stays soft and fragrant, ideal for any gathering.

15 min Prep time	**55 min** Cook time	**1 h 10 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup (2 sticks) unsalted butter, softened
- [ ] 1 ½ cups granulated sugar
- [ ] 4 large eggs, room temperature
- [ ] 2 tbsp fresh lemon zest
- [ ] ¼ cup fresh lemon juice
- [ ] 1 cup buttermilk, room temperature
- [ ] 2 ½ cups all-purpose flour
- [ ] 1 tsp baking powder
- [ ] ¼ tsp salt

Optional Glaze

- [ ] 1 cup powdered sugar
- [ ] 2-3 tbsp fresh lemon juice
- [ ] 1 tsp lemon zest

Instructions

1. Preheat the oven to 325°F (165°C). Grease a 9-inch loaf pan and line with parchment.
2. In a large bowl, cream butter and sugar together until light and fluffy, about 4-5 minutes.
3. Add eggs one at a time, beating well after each, then stir in lemon zest and lemon juice.
4. In a separate bowl, whisk flour, baking powder, and salt. Add the dry mixture to the butter mixture in three additions, alternating with buttermilk, beginning and ending with flour.
5. Pour batter into the prepared pan, smooth the top, and bake for 55-60 minutes, or until a toothpick comes out clean.
6. Let the cake cool in the pan for 10 minutes, then turn onto a wire rack. If using glaze, whisk powdered sugar with lemon juice and drizzle over the warm cake.

Nutrition per serving

380 kcal	6 g	48 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure butter is fully softened for proper creaming.
- Zest the lemon before juicing to keep zest dry.
- If the top browns too quickly, tent with foil.