

Foodnity Recipes

Moist Slap Ya Momma Pound Cake

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

Ingredients

Cake Batter

- [ ] 1 cup (2 sticks) unsalted butter, softened
- [ ] 2 cups granulated sugar
- [ ] 4 large eggs, room temperature
- [ ] 2 teaspoons vanilla extract
- [ ] 1½ cups all-purpose flour, sifted
- [ ] ½ cup whole milk
- [ ] 1 tablespoon lemon zest (optional)
- [ ] ¼ teaspoon salt

Simple Syrup (optional)

- [ ] ¼ cup water
- [ ] ¼ cup granulated sugar

Instructions

1. Preheat the oven to 325°F (165°C). Grease a 9-inch loaf pan with butter and dust with flour, tapping out excess.
2. In a large bowl, cream the softened butter and sugar together until pale and fluffy, about 4-5 minutes. I often hum a tune while doing this – it makes the butter feel friendlier.
3. Add the eggs one at a time, beating well after each addition. Stir in vanilla extract and lemon zest if using.
4. Sift the flour with salt. Add the flour to the butter-egg mixture in three parts, alternating with milk, beginning and ending with flour. Mix gently until just combined.
5. Pour the batter into the prepared pan, smoothing the top with a spatula. Tap the pan lightly on the counter to release any large air bubbles.
6. Bake for 45-55 minutes, or until a toothpick inserted into the center comes out clean. Resist the urge to open the oven door early – the cake needs steady heat.
7. While the cake bakes, prepare the simple syrup by heating water and sugar together until dissolved; let cool.
8. When the cake is done, let it rest in the pan for 10 minutes, then turn out onto a wire rack. Brush the warm cake with the simple syrup for extra moisture.
9. Allow the cake to cool completely before slicing. Dust with powdered sugar or serve with fresh berries.

Nutrition per serving

310 kcal	4 g	44 g	13 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a richer flavor, replace half the milk with heavy cream.
- For a brighter note, add a splash of orange extract to the batter.
- The cake stays soft for several days; store in an airtight container.