

Foodnity Recipes

Old-Fashioned Pound Cake

20 min Prep time	**50 min** Cook time	**1 h 10 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cake

- [ ] 1 cup (226g) unsalted butter, softened
- [ ] 1 ½ cups (300g) granulated sugar
- [ ] 4 large eggs, room temperature
- [ ] 2 cups (240g) all-purpose flour, sifted
- [ ] ½ tsp baking powder
- [ ] ¼ tsp salt
- [ ] 2 tsp vanilla extract
- [ ] 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 the softened butter and sugar together for about 4-5 minutes until pale and fluffy.
3. Add the eggs one at a time, mixing well after each addition, then stir in vanilla and lemon zest.
4. In a separate bowl, whisk together flour, baking powder, and salt. Gradually fold the dry mixture into the butter mixture using a spatula.
5. Pour the batter into the prepared pan, smooth the top, and bake for 45-55 minutes, or until a toothpick inserted in the center comes out clean.
6. Allow the cake to cool in the pan for 10 minutes, then transfer to a wire rack to cool completely before slicing.

Nutrition per serving

420 kcal	6 g	55 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the top starts to brown too quickly, tent with foil.
- For extra moisture, brush the warm cake with a simple syrup made of equal parts sugar and water.
- Feel free to add a handful of toasted almonds for crunch.