

Foodnity Recipes

Paula Deen Pound Cake: Rich and Buttery Recipe

20 min Prep time	**1 h 5 min** Cook time	**1 h 25 min** Total time
12 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Main Batter

- [ ] 3 cups cake flour
- [ ] 1/2 teaspoon salt
- [ ] 1/2 teaspoon baking soda
- [ ] 1 cup (2 sticks) unsalted butter, softened
- [ ] 3 cups granulated sugar
- [ ] 6 large eggs, room temperature
- [ ] 1 tablespoon pure vanilla extract

Pan Preparation

- [ ] 2 tbsp melted butter for greasing
- [ ] Dusting of flour

Instructions

1. Preheat your oven to 325°F. Grease your tube pan with melted butter and dust it with a bit of flour, tapping out the excess. This is the only way to be sure it slides out smoothly.
2. In a medium bowl, whisk together the cake flour, salt, and baking soda. Set this aside; we want the dry ingredients ready to go so we don't overmix later.
3. In a large bowl or stand mixer, cream the softened butter and granulated sugar together on medium-high speed. Do this for about 3 to 5 minutes until the mixture is pale and fluffy. I mean, really get in there and let it air out.
4. Add the eggs one at a time, beating well after each addition. If you add them all at once, the batter might separate, and ugh, that's such a pain to fix. Stir in the vanilla extract.
5. Turn the mixer to low and gradually add the flour mixture. Mix only until just combined. Stop the moment you don't see any more white flour—overmixing is the enemy of a tender cake.
6. Pour the batter into the prepared pan and smooth the top with a spatula. Bake for 60 to 70 minutes, or until a toothpick inserted into the center comes out clean.
7. Let the cake cool in the pan for about 10 minutes before carefully inverting it onto a wire rack to cool completely.

Nutrition per serving

420 kcal	6 g	52 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the top of the cake is browning too quickly, loosely cover it with a piece of foil for the last 15 minutes.
- For an extra moist version, you can look into a sour cream pound cake recipe which adds a slight tang.
- Always use a timer, but start checking the cake 5 minutes early because every oven has its own personality.