

Foodnity Recipes

Ritz Carlton Lemon Pound Cake Recipe

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

Ingredients

For the Cake

- [ ] 1 cup (2 sticks) unsalted butter, softened
- [ ] 1 1/2 cups granulated sugar
- [ ] 3 large eggs, room temperature
- [ ] 2 tsp vanilla extract
- [ ] Zest of 2 large lemons
- [ ] 3 cups cake flour, sifted
- [ ] 1/2 tsp baking powder
- [ ] 1/2 tsp salt
- [ ] 1/2 cup whole milk, room temperature

For the Lemon Glaze

- [ ] 1 cup powdered sugar, sifted
- [ ] 2 tbsp fresh lemon juice
- [ ] 1 tsp lemon zest
- [ ] 1 tbsp melted butter

Instructions

1. Preheat your oven to 325°F (160°C). Grease a 9x5 inch loaf pan thoroughly with butter and line the bottom with parchment paper. Now, in a large bowl, cream together the softened butter and granulated sugar. I usually do this on medium-high until it looks pale and fluffy—about 3 to 5 minutes.
2. Add the eggs one at a time, beating well after each addition. It might look a little separated at first, but just keep going. Stir in the vanilla extract and the lemon zest. This is where the smell starts to get really wonderful, wow.
3. In a separate bowl, whisk together the cake flour, baking powder, and salt. Gradually add the dry ingredients to the butter mixture, alternating with the milk. Start with flour, then milk, and end with flour. Stir gently with a spatula—don't overwork it, or we'll lose that tenderness.
4. Pour the batter into the prepared pan and smooth the top. Bake for 55 to 65 minutes. You'll know it's ready when a toothpick inserted into the center comes out clean or with just a few moist crumbs.
5. Let the cake cool in the pan for about 10 minutes before turning it out onto a wire rack. While it's cooling, whisk together the powdered sugar, lemon juice, zest, and melted butter for the glaze.
6. Pour the glaze over the top of the cake while it's still slightly warm. Let it drip down the sides naturally and allow it to set for 15 minutes before slicing.

Nutrition per serving

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

Tips & notes

- If the glaze is too thick, add a few drops more of lemon juice. If it's too thin, add a bit more powdered sugar.
- For an even more moist result, try a moist lemon pound cake approach by brushing the cake with a lemon syrup before glazing.
- Avoid using margarine; the flavor of real butter is essential for that Ritz-style quality.