

Foodnity Recipes

Vanilla Pound Cake – Moist, Buttery & Easy

15 min Prep time	**45 min** Cook time	**1 h** 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 teaspoons pure vanilla extract
- [ ] 2 cups all-purpose flour, sifted
- [ ] ½ teaspoon baking powder
- [ ] ¼ teaspoon salt
- [ ] ¼ cup whole milk

Instructions

1. Preheat the oven to 325°F (165°C) and grease a 9-inch loaf pan with butter, then line with parchment.
2. In a large bowl, cream the softened butter and sugar together until the mixture is light, fluffy, and pale – this takes about 4-5 minutes with a handheld mixer.
3. Add the eggs one at a time, beating well after each addition, then stir in the vanilla extract; the batter should be smooth and glossy.
4. In a separate bowl, whisk together the sifted flour, baking powder, and salt; gently fold this dry mixture into the wet batter, alternating with the milk, until just combined.
5. Pour the batter into the prepared loaf pan, smoothing the top with a spatula. Tap the pan on the counter to release any large air bubbles.
6. Bake for 45-50 minutes, or until a golden-brown crust forms and a toothpick inserted into the center comes out clean.
7. Allow the cake to cool in the pan for 10 minutes, then turn onto a wire rack to cool completely before slicing.

Nutrition per serving

320 kcal	5 g	44 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a slightly richer flavor, you can substitute half of the milk with heavy cream.
- For a hint of citrus, add a teaspoon of finely grated lemon zest to the batter.
- A light dusting of powdered sugar after cooling adds a decorative finish.