

Lemon Pound Cake



Ingredients:

Dry:

3 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt

Wet:

1 cup (2 sticks) unsalted butter, softened
2 1/4 cups granulated sugar
3 large eggs
1 tablespoon finely grated lemon zest (from 2 lemons)
2 tablespoons fresh lemon juice

Optional:

1/2 cup sour cream or buttermilk
1/4 cup milk
Powdered sugar for dusting

Instructions:

1. Preheat oven to 350°F (175°C). Grease and flour a 10-inch Bundt pan or loaf pan.
2. Combine dry ingredients: In a medium bowl, whisk together flour, baking soda, and salt.
3. Cream butter and sugar: In a large bowl of an electric mixer fitted with the paddle attachment, cream together butter and sugar on medium speed until light and fluffy, about 3-4 minutes.
4. Beat in eggs: Beat in the eggs one at a time, scraping down the sides of the bowl after each addition.
5. Add lemon and wet ingredients: Stir in lemon zest and juice. If using sour cream or buttermilk, add it now and mix until just combined. Add dry ingredients in three batches, alternating with 1/3 cup of milk (if using) each time, mixing until just incorporated. Scrape down the sides of the bowl and bottom after each addition.
6. Pour batter and bake: Pour batter into the prepared pan and smooth the top. Bake for 60-70 minutes, or until a toothpick inserted into the center comes out clean.
7. Cool and dust: Let the cake cool in the pan for 10 minutes, then invert onto a wire rack to cool completely. Dust with powdered sugar before serving.