

Miss dot's pound cake



Ingredients:

- 1 ½ cups (339 grams) unsalted butter, softened
- 3 cups (600 grams) granulated sugar
- 5 large eggs, at room temperature
- 1 teaspoon (5 ml) pure vanilla extract
- 3 cups (420 grams) all-purpose flour
- ½ teaspoon baking powder
- ¼ teaspoon salt
- 1 ¼ cups (310 ml) whole milk, at room temperature

Instructions:

1. Preheat your oven to 325°F (165°C) and generously grease and flour a 10-cup Bundt pan or loaf pan. (Image of Bundt pan) (Image of Loaf pan)
2. In a large bowl, cream together the softened butter and sugar until light and fluffy. This typically takes about 3-5 minutes with an electric mixer.
3. Beat in the eggs one at a time, making sure each is fully incorporated before adding the next. Stir in the vanilla extract.
4. In a separate bowl, whisk together the flour, baking powder, and salt. Gradually add the dry ingredients to the wet ingredients in batches, alternating with the milk, and mix until just combined. Be careful not to overmix, as this can toughen the cake.
5. Pour the batter into the prepared pan and bake for 60-75 minutes, or until a toothpick inserted into the center comes out clean.
6. Let the cake cool in the pan for about 20 minutes before inverting it onto a wire rack to cool completely.