RECIPE rhino

recipes worth sharing

Lemon Pound Cake

Description:

This rich, buttery Lemon Pound Cake is full of bright lemon flavor and tied to a special Christmas memory. Sandra Young, a nurse at Asheville Internal Medicine, shared this treasured holiday favorite after many wonderful office lunches together.

PREP TIME	COOK TIME	COOL TIME	YIELD
25 min	1 hr 20 min	2 hr	16 servings

INGREDIENTS

Lemon Pound Cake

- 3 cups granulated sugar
- 1 stick (1/2 cup) butter, softened to room temperature
- 1/2 cup Crisco shortening
- 5 large eggs, room temperature
- 3 cups all-purpose flour
- 1/2 teaspoon salt
- 1 cup buttermilk
- 1/4 cup sour cream
- 2 tablespoons Happy Home Natural Lemon Flavor, preferred
- or 2 teaspoons pure lemon extract if unavailable

Lemon Icing

- 1 pound powdered sugar, sifted
- 1 stick (1/2 cup) butter, softened
- 1/2 teaspoon salt
- 3 tablespoons milk, plus more if needed
- 2 tablespoons Happy Home Natural Lemon Flavor, preferred
- or 2 teaspoons pure lemon extract if unavailable

RHINO TIP

Measure the flour by spooning it lightly into the measuring cup and leveling it with a straight edge. Scooping directly from the flour container can pack in too much flour and make the pound cake dry or heavy.

STEP-BY-STEP INSTRUCTIONS

1.

Prepare the oven and pan.

Preheat the oven to 325°F. Thoroughly grease and flour a 10-inch tube pan, coating the center tube and all sides.

2.

Cream the butter, shortening, and sugar.

Beat the softened butter, Crisco shortening, and granulated sugar until light and fluffy.

3.

Add the eggs.

Add the eggs one at a time, beating well after each addition and scraping down the bowl as needed.

4.

Finish the cake batter.

Whisk together the flour and salt. Add the flour mixture alternately with the buttermilk, beginning and ending with the flour. Mix just until combined, then add the sour cream and lemon flavor last.

5.

Bake and cool the cake.

Spoon the batter into the prepared tube pan and smooth the top. Bake for 1 hour 20 minutes, or until a wooden pick comes out clean. Cool 10–15 minutes, then turn onto a rack to cool completely.

6.

Make the lemon icing and finish the cake.

Beat the softened butter, powdered sugar, and salt together. Add milk gradually until smooth, then beat in the lemon flavor. Spoon the icing over the cooled cake and let it set before slicing.

TIPS & VARIATIONS

Warm It Slightly — Warm slices briefly before serving to bring out the buttery lemon flavor.

Lightly Toasted Slices — Toast thick slices in a buttered skillet for crisp edges and a tender center.

Serving Idea — Serve with fresh berries, whipped cream, or a scoop of vanilla ice cream.

Freeze for Later — Freeze the uniced cake or individual slices for up to 3 months. Thaw before icing.

Storage — Store covered at room temperature for up to 2 days or refrigerate for up to 5 days.

Family favorites, one recipe at a time.