



RECIPE

rhino

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Old-Fashioned Southern Pound Cake

Description:

This classic Southern pound cake is rich, buttery, and wonderfully moist with a tender crumb. Finished with a simple vanilla glaze, it's perfect for holidays, family gatherings, church suppers, or anytime you need a dependable homemade dessert.



PREP TIME
25 min



BAKE TIME
1 hr 20 min



TOTAL TIME
1 hr 45 min



YIELD
12–16
servings

INGREDIENTS

Pound Cake

- 3 cups sugar
- 3 cups flour
- 1 cup buttermilk
- 1 stick real butter
- ½ cup Crisco
- ½ teaspoon salt
- 2 tablespoons vanilla extract
- 5 eggs
- ¼ cup sour cream

Vanilla Glaze

- 1 pound confectioners' sugar
- 1 stick butter
- 2 tablespoons vanilla extract
- ½ teaspoon salt
- 3 tablespoons milk, plus more if needed

RHINO TIP



For the best pound cake texture, avoid overmixing once the flour is added. Mix only until the ingredients are combined to keep the cake tender and moist.

STEP-BY-STEP INSTRUCTIONS

1



Prepare the pan and ingredients.

Allow the butter, eggs, sour cream, and buttermilk to come to room temperature. Preheat the oven to 325°F. Generously grease and flour a tube pan or Bundt pan.

2



Cream the shortening mixture.

In a large mixing bowl, cream together the sugar, butter, and Crisco for 3–5 minutes, or until light and fluffy.

3



Add the eggs.

Add the eggs one at a time, mixing well after each addition.

4



Add the remaining cake ingredients.

Alternate adding the flour and buttermilk, mixing just until combined after each addition. Add the salt, sour cream, and vanilla extract and mix until incorporated.

5



Fill the pan.

Pour the batter into the prepared pan and spread evenly.

6



Bake the cake.

Bake for 1 hour and 20 minutes, or until a toothpick inserted near the center comes out clean.

7



Prepare the glaze and finish the cake.

Allow the cake to cool in the pan for 10–15 minutes, then remove to a wire rack to cool completely. For the glaze, cream together the confectioners' sugar and butter. Add the salt, then add the milk one tablespoon at a time until a smooth, pourable consistency is reached. Stir in the vanilla extract. Add additional milk if needed. Drizzle the glaze over the cooled cake.

TIPS & VARIATIONS



1. Substitute 1 tablespoon of almond extract for part of the vanilla for a classic Southern bakery flavor.



2. Add 1 teaspoon lemon extract to the batter for a bright citrus note.



3. Dust the cooled cake with powdered sugar instead of using the glaze for a simpler presentation.



4. Store covered at room temperature for up to 3 days.



5. Freeze individual slices in airtight containers for an easy make-ahead dessert.



Family favorites, one recipe at a time.

