



A delicious and easy cake to make, this will be a sure crowd-pleaser any time of the day. The cake uses both butter and sour cream which gives it a wonderful moist texture. The lemon adds a bit of a tart bite to counter the sweetness of the sugar and butter. A simple, yet decadent dessert.

Lemon Pound Cake

Ingredients

1 1/2 cups flour
1 1/2 teaspoons baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1 cup sugar
3 eggs
1/2 teaspoon vanilla extract
3 tablespoons lemon juice
1 tablespoon lemon rind
1/2 cup sour cream
1/2 cup butter, softened
Additional butter and flour to grease the pan
2 tablespoons sugar for dusting

Instructions

Preheat the oven to 350°F. Grease a 9" x 5" loaf pan with butter and dust with flour. Set aside.

Sift the flour, baking powder, baking soda, and salt. Set aside. Separate the egg whites and yolks. In a mixing bowl fitted with a whisk attachment, beat the egg whites until fluffy. Slowly add in the sugar until smooth and almost doubled in size. Add the egg yolks and lemon zest. Continue to beat until smooth. Add the vanilla extract and the lemon juice, followed by the sour cream and butter. Once mixed in, remove the mixing bowl from the mixer and slowly fold in the flour mixture.

Pour the batter into the prepared loaf pan and dust the top with 2 tablespoons of sugar. Bake for 40 minutes or until a toothpick inserted in the middle comes out clean. Immediately remove it from the loaf pan and allow to cool on a wire rack.

Optional: Dust with icing sugar or glaze.

Serves 4 to 6.