

Recipe Corner

Lemon Pound Cake – Bill Green

Cake:

½ pound (2 sticks) unsalted butter
2 cups sugar
4 eggs
3 cups unbleached flour
2¼ teaspoons baking powder
Grated zest of 2 medium lemons
(Reserve juice – about ¼ cup – for glaze)
1 cup whole milk
1 tsp. pure lemon extract
½ teaspoon salt
¼ teaspoon sugar + ¼ cup sugar

Glaze:

Reserved lemon juice
¼ cup sugar
2 tablespoons melted butter.

Preheat oven to 325 degrees. Brush Bundt pan with 2 tablespoons melted butter and dust with bread crumbs. (I use *Progresso Plain Bread Crumbs*.) Refrigerate pan until ready to use.

Place butter in large mixing bowl an hour or two before making cake to let it soften. Cream butter with 2 cups of sugar added gradually.

Separate egg yolks and whites. Reserve whites. Add yolks to butter-sugar mixture.

Sift flour and baking powder. Add lemon zest and mix. (Grate only the yellow part of the lemon peel because the white part under it is quite bitter.) Reserve the lemon juice for the glaze.

On low speed, gradually add the flour mixture and milk alternately to batter, starting and ending with the flour. Add lemon extract.

Beat egg whites on medium speed until frothy. Add ½ teaspoon of salt and ¼ teaspoon of sugar and beat until double in volume. Then, slowly add ¼ cup of sugar while beating on highest speed. When egg whites barely reach a stiff peak, turn off mixer and fold beaten whites into the cake batter.

Pour batter into prepared pan and bake for 70 minutes (1 hour and 10 minutes), or until toothpick comes out clean and cake has pulled away from pan. You may want to test after 65 minutes (1 hour and 5 minutes). Let cake cool in pan for 10-15 minutes.

While cake is resting, prepare glaze by melting 2 tablespoons of butter in small saucepan and stirring in ¼ cup sugar and reserved lemon juice. Heat and stir until sugar is melted. Then, carefully brush on cake with a pastry brush. (I use the same one that I used to brush butter on the inside of the pan.)

I like to serve the cake soon after preparing it but it is good later, too (especially if you toast a slice and put a little butter on it!)