

From the kitchen of David and Jennifer Deaven

4. When cake pulls away from sides of pans, remove from oven, let cool for 10 minutes in pan, then turn onto wire rack to cool.
Servings: 18
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Desserts/Pound Cake

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- A: 1C butter
2C sugar
- B: 6 eggs
- C: 2t lemon juice
1t vanilla extract
- D: 3C flour
1/2t baking soda
1t salt
- E: 2T milk (approx.)

1. Beat (A) until smooth. Add (B) one at a time, beating as you go. Add (C) and mix.
2. Sift (D) into the batter, mixing gently to incorporate. Add (E) as needed to make a wet batter just short of pourable.
3. Pour batter into 2 greased loaf pans with an oiled wax paper lining the bottom. Bake at 315F for 90 minutes, without opening oven door during the first hour of baking.



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