

Lemon Pound Cake

makes 2 loaves

Ingredients

Pound Cakes

- 1 cup (2 *stick*) unsalted butter, room temperature, plus more for pans
- 3 cups all-purpose flour, plus more for pan
- $\frac{3}{4}$ cup low-fat buttermilk
- finely grated zest of 2 lemons
- $\frac{1}{3}$ cup fresh lemon juice
- $1\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon baking soda
- 2 cups sugar
- 5 large eggs

Lemon Glaze

- 2 cups confectioners' sugar
- 2 tablespoons fresh lemon juice
- 2-3 tablespoon water (*depending on the desired thickness of the glaze*)



Instructions

Preheat the oven to 350°F.

1. Butter and flour two 4½-by-8½-inch loaf pans or similar size.
2. With an electric mixer, beat butter and sugar until light and fluffy. Add eggs, one at a time, beating after each addition.
3. In a liquid measuring cup, combine buttermilk with lemon zest and juice. In a medium bowl, whisk together flour, salt, baking powder, and baking soda. With the mixer on low, add flour mixture in three parts and buttermilk mixture in two, beginning and ending with flour, scraping down the sides of the bowl as needed. Beat just until smooth *{do not overmix}*.
4. Divide batter evenly between pans and smooth the top. Bake until a toothpick inserted in centers comes out clean, 50 to 60 minutes. Cool 15 minutes in pan. Turn out cakes onto a rack to cool.
5. While the loaves are slightly warm, spread the icing over the top and let it drip over the sides.

To make the lemon glaze:

Place 2 cups confectioners' sugar in a medium bowl. Whisk in 2 tablespoons lemon juice and 1 or 2 tablespoons of water until smooth, thick and pourable.