

How I Bake the Perfectly Tangy Lemon Pound Cake That Never Lasts Long

-a sunny, citrus-kissed dessert that's both comforting and refreshing all at once.



OVEN
350°F

TIME
15 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 2 1/2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup unsalted butter, softened
- 2 cups granulated sugar
- 4 large eggs
- 1 teaspoon vanilla extract
- 1 tablespoon lemon zest
- 1/4 cup fresh lemon juice
- 1 cup buttermilk (or whole milk if preferred)

DIRECTIONS

- 1. Preheat and Prep the Pan:** I preheat my oven to 350°F (175°C) and grease a 9x5-inch loaf pan, dusting it lightly with flour to help the cake release easily after baking. You can also line it with parchment if you want extra insurance.
- 2. Combine the Dry Ingredients:** In a medium bowl, I whisk together the flour, baking powder, and salt. This helps keep the batter light and evenly mixed.
- 3. Cream the Butter and Sugar:** In a large mixing bowl, I beat the softened butter and granulated sugar until the mixture is light, fluffy, and pale-this usually takes 3 to 5 minutes with a hand or stand mixer. This step is key for creating that soft, even crumb.
- 4. Add the Eggs and Flavorings:** I add the eggs one at a time, mixing well after each addition. Then I stir in the vanilla extract, lemon zest, and fresh lemon juice. The zest adds incredible fragrance, while the juice brightens up the whole batter.
- 5. Mix in the Dry Ingredients and Buttermilk:** Next, I alternate adding the flour mixture and the buttermilk to the wet ingredients in three parts-starting and ending with the flour. I mix just until combined after each addition. Overmixing can lead to a dense cake, so I stop as soon as the batter is smooth.
- 6. Pour and Bake:** I pour the batter into the prepared pan and smooth the top with a spatula. Then it goes into the oven for 55-60 minutes. I start checking around the 50-minute mark. A toothpick inserted into the center should come out clean or with a few moist crumbs.
- 7. Cool Before Serving:** Once it's out of the oven, I let the cake cool in the pan for 10 minutes before

transferring it to a wire rack. Then I let it cool completely before slicing-though I'll be honest, sometimes I sneak a warm slice with a bit of butter.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-i-bake-the-perfectly-tangy-lemon-pound-cake-that-never-lasts-long/>