

## Black History Month Pound Cake - A Celebration of Southern Sweetness

Black History Month Pound Cake - Sweet, Rich, and Soulfully Southern



OVEN  
**325°F**

TIME  
**15 min**

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SAVE  
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### INGREDIENTS

- 3 sticks salted butter
- 3 cups granulated sugar
- 2 cups powdered sugar
- 1... blocks (10 oz) cream cheese
- 6 large eggs
- 3 cups sifted all-purpose flour
- 1 tsp baking powder
- 1 tsp vanilla extract
- 1 tsp lemon extract
- 1 tsp orange extract

### DIRECTIONS

1. Preheat Oven: Preheat your oven to 325°F (163°C).
2. Grease and flour a bundt or tube pan thoroughly.
3. Cream Butter & Sugars: In a large bowl, beat butter until creamy.
4. Add granulated sugar and powdered sugar, beating until light and fluffy.
5. Add Cream Cheese & Eggs: Beat in cream cheese until smooth.
6. Add eggs, one at a time, beating well after each.
7. Mix in Flavor & Flour: Stir in vanilla, lemon, and orange extracts.
8. In a separate bowl, whisk together flour and baking powder.
9. Gradually mix the dry ingredients into the wet, stirring until just combined.
10. Bake: Pour batter into the prepared pan.
11. Bake for 1 hour 15 minutes to 1 hour 30 minutes, or until a toothpick comes out clean.
12. Cool & Serve: Let cool in the pan for 15-20 minutes.
13. Turn out onto a wire rack and let cool completely before slicing.

### SWAPS & NOTES

, and creamy tang from both cream cheese and powdered sugar, this cake belongs on every celebration table-not just in February, but all year long.

Why I Love This Recipe This isn't just any pound cake.

It's a bold, soulful twist on the classic Southern favorite.

The triple citrus extracts (lemon, orange, and vanilla) give it layers of aromatic flavor.

## TIPS FOR SUCCESS

Sift the flour for a finer, softer crumb.

All ingredients must be room temp -this helps everything emulsify beautifully.

Don't overmix after adding flour-gentle folding keeps it tender.

Letting the cake rest overnight enhances the flavor and texture.

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

Original recipe: <https://chefmaniac.com/black-history-month-pound-cake-a-celebration-of-southern-sweetness/>