

Easy Lemon Pound Cake with Tangy Glaze - Perfect for Spring and Summer

Golden Lemon Pound Cake Loaf ???



OVEN
350°F

TIME
4 min

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INGREDIENTS

For the Pound Cake:

- 1 1/2 cups all-purpose flour
- 1 tsp baking powder
- 1/2 tsp salt
- 1 cup unsalted butter, softened
- 1 1/2 cups granulated sugar
- 4 large eggs
- 2 tbsp lemon zest
- 2 tbsp fresh lemon juice
- 1/2 cup whole milk
- 1 tsp vanilla extract

For the Lemon Glaze:

- 1 cup powdered sugar
- 2-3 tbsp fresh lemon juice
- 1 tsp lemon zest (optional, for garnish)

Ingredient Notes & Variations:

Butter: Room temp butter is key-cold butter won't cream properly.

Lemons: Always use fresh lemons! Bottled juice can't beat that zesty flavor.

Milk Swap: Buttermilk or Greek yogurt can add extra richness.

Optional Add-Ins: A handful of blueberries for a twist? Pair it with Blueberry Lemonade for the ultimate citrus experience.

Instructions ???:

1 Prepare the Batter:

2 Combine Wet & Dry Ingredients:

3 Bake the Cake:

4 Make the Glaze:

5 Glaze & Serve:

Pro Tips for a Perfect Pound Cake:

Room Temp Ingredients: Ensures a smooth batter and even bake.

Don't Overmix: Stir just until combined to keep the crumb tender.

Boost the Citrus: Want extra zing? Poke holes in the cake and drizzle with lemon syrup before glazing.

Make it Fancy: Serve with whipped cream or a dusting of powdered sugar for a café-style presentation.

Storage & Make-Ahead Tips:

Room Temp: Store in an airtight container for up to 4 days.

Fridge: Keeps well refrigerated for up to a week.

Freezer: Wrap slices individually in plastic wrap, then foil, and freeze for up to 2 months.

DIRECTIONS

1. Prepare the Batter: Preheat your oven to 350°F (175°C). Grease and line a 9x5-inch loaf pan with parchment paper. In a medium bowl, whisk together flour, baking powder, and salt. In a large bowl, cream the butter and sugar until light and fluffy (about 3-4 minutes). Add eggs one at a time, beating well after each. Stir in lemon zest, juice, and vanilla.
2. Combine Wet & Dry Ingredients: Gradually add the dry mixture to the wet, alternating with the milk. Begin and end with the flour mixture. Mix until just combined—don't overmix.
3. Bake the Cake: Pour the batter into the prepared pan and smooth the top. Bake for 55-65 minutes, or until a toothpick inserted in the center comes out clean. Let the loaf cool in the pan for 10 minutes before transferring to a wire rack.
4. Make the Glaze: In a small bowl, whisk together powdered sugar and lemon juice until smooth. Adjust the consistency as needed—thicker for drizzle lines, thinner for a smooth pour.
5. Glaze & Serve: Once the cake is fully cooled, pour the glaze over the top. Garnish with lemon zest if desired. Slice and serve your beautiful, buttery lemon loaf!
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of powdered sugar for a café-style presentation.

10. Storage & Make-Ahead Tips: Room Temp: Store in an airtight container for up to 4 days.
11. Fridge: Keeps well refrigerated for up to a week.
12. Freezer: Wrap slices individually in plastic wrap, then foil, and freeze for up to 2 months.
13. Serving Suggestions & Pairings: Serve a slice with:
14. Blueberry : Lemonade for a perfectly tangy sip
15. A side of : Pumpkin Delight Dessert for seasonal variety
16. Tea, iced coffee, or vanilla bean ice cream for an extra indulgent twist
17. And for a snack plate that brings smiles? Add Chocolate Chip Cookie Bites alongside lemon slices and berries.
18. More Recipes You'll Love: If you adore zesty, fun bakes and crowd-pleasing flavors, try these next:
19. Easy : Pumpkin Spice Muffins - warmly spiced and perfect for gifting
20. Rainbow : Sprinkle Cookies - for instant joy in every bite
21. Pumpkin : Delight Dessert - creamy, easy, and no-bake
22. Final Thoughts: This Golden Lemon Pound Cake Loaf is everything a citrus lover dreams of-bright, buttery, moist, and topped with that irresistible tangy glaze. Whether you're baking it for brunch, gifting a loaf, or just enjoying a sunny afternoon treat, this lemon loaf is bound to be a new favorite.

SWAPS & NOTES

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

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