

Lemon Pound Cake Recipe: Moist, Tangy & Delicious

This Lemon Pound Cake is an absolute favorite in my kitchen! What I love most is its incredible



OVEN
350°F

TIME
3-5 min

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INGREDIENTS

- 1 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon kosher salt
- 1 cup unsalted butter, softened (2 sticks)
- 1 cup granulated sugar
- 3 large eggs, room temperature
- 3 tablespoons lemon zest (from about 2-3 large lemons)
- 3 tablespoons lemon juice (freshly squeezed)
- 1/2 cup sour cream (full-fat recommended)
- 1 cup powdered sugar (confectioners' sugar)
- 2 tablespoons lemon juice (freshly squeezed)

Swaps and Notes:

Unsalted Butter: Softened unsalted butter is crucial for the creaming method and a tender crumb.

Granulated Sugar: Provides the primary sweetness for the cake.

Large Eggs: Room temperature eggs incorporate more smoothly into the batter, resulting in a lighter cake.

Lemon Zest & Juice: Fresh lemon zest and juice are essential! They provide the vibrant, natural lemon flavor. Do not use bottled lemon juice or artificial extracts for the main flavor.

Sour Cream: Full-fat sour cream adds significant moisture and tenderness to the cake. Greek yogurt (plain, full-fat) can be used as a substitute.

All-Purpose Flour: Standard all-purpose flour is perfect.

Baking Powder: Provides lift for a tender texture.

Kosher Salt: Balances the sweetness and enhances flavors.

Powdered Sugar (Glaze): Also known as confectioners' sugar. Adjust the amount to your desired glaze consistency.

Milk (for glaze): The recipe does not list milk for the glaze, only lemon juice, which is typical for a bright lemon glaze. If you prefer a thinner glaze, you can add a tiny bit more lemon juice or a few drops of milk/water.

DIRECTIONS

1. Let's bake this delicious and tangy : Lemon Pound Cake!
2. Preheat : Oven & Prep Pan: Preheat your oven to 350°F (175°C). Generously grease and flour an 8x4-inch loaf pan (or a 9x5-inch loaf pan, baking time may vary slightly). This helps prevent sticking and ensures easy removal of the cake.
3. Mix : Dry Ingredients: In a medium bowl, whisk together the 1 ½ cups of all-purpose flour, 1 teaspoon baking powder, and ... teaspoon kosher salt until well combined. Set aside.
4. Cream : Butter & Sugar: In a large mixing bowl (or the bowl of a stand mixer with a paddle attachment), beat the 1 cup of softened unsalted butter and 1 cup of granulated sugar together on medium-high speed until the mixture is light, creamy, and fluffy. This typically takes 3-5 minutes.
5. Add : Eggs: Reduce the mixer speed to low. Add the 3 large eggs one at a time, mixing until each egg is just combined into the batter before adding the next. Scrape down the sides of the bowl as needed to ensure everything is incorporated. Do not overmix at this stage.
6. Add : Lemon & Sour Cream, Alternate Dry Ingredients: Mix in the 3 tablespoons of fresh lemon zest and 3 tablespoons of fresh lemon juice into the batter until just combined. Now, with the mixer on low speed, alternate between adding the dry ingredients (from step 2) and the ... cup of sour cream, beginning and ending with the dry ingredients. Mix just until everything is incorporated and no streaks of flour remain. Be careful not to overmix!

7. **Pour & : Bake:** Pour the batter evenly into the prepared loaf pan. Bake for 45-55 minutes, or until the cake is golden brown on top and a wooden skewer or toothpick inserted into the center comes out clean (no wet batter attached).
8. **Cool : Cake:** Remove the baked loaf from the oven. Let it cool in the pan for 10-15 minutes on a wire rack. This allows it to firm up slightly. Then, carefully invert the cake onto the cooling rack and let it cool completely for about 1 hour. This complete cooling is crucial before glazing.
9. **Make : Lemon Glaze:** While the cake cools, prepare the lemon glaze. In a small bowl, whisk together the 1 cup of powdered sugar and 2 tablespoons of fresh lemon juice until smooth. Adjust the lemon juice amount to achieve your desired consistency (thicker or thinner).
10. **Glaze & : Enjoy:** Once the cake has cooled completely, drizzle or brush the prepared lemon glaze evenly over the top of the cake. Allow the glaze to set slightly. Slice and enjoy this tangy and moist lemon pound cake!

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Lemon Zest & Juice: Fresh lemon zest and juice are essential!

TIPS FOR SUCCESS

Room Temperature Ingredients: Ensure your butter, eggs, and sour cream are at room temperature.

This is crucial for a smooth batter that emulsifies well, leading to a tender crumb.

Fresh Lemon is Key: Use fresh lemon zest and juice for the best, most vibrant lemon flavor.

Don't Overmix: Overmixing the batter, especially after adding flour, develops gluten, which can result in a tough, dense pound cake.

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

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