

Old School Butter Pound Cake: A Classic Southern Favorite

The Best Old School Butter Pound Cake Recipe



OVEN
325°F

TIME
15 mins

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INGREDIENTS

- 1 1/2 cups cake flour
- 1 1/2 cups all-purpose flour
- 3 sticks unsalted butter, softened
- 8 oz cream cheese, room temperature
- 3 1/2 cups sugar
- 1 1/2 tsp vanilla extract
- 1 1/2 tsp almond extract
- 1 tsp salt
- 6 large eggs

How to Make Old School Butter Pound Cake:

1. Cream the Butter & Cream Cheese:
2. Add Sugar & Flavorings:
3. Incorporate Eggs & Flours Alternately:
4. Prepare the Pan:
5. Bake in a Cold Oven:
6. Cool & Serve:

My Pro Tips for the Perfect Butter Pound Cake:

Use room temperature ingredients. Cold butter or eggs can cause the batter to mix unevenly, so let everything sit out for at least 30 minutes before starting.

Don't rush the creaming process. Beating the butter, cream cheese, and sugar until fluffy is key for the best texture.

Scrape down the bowl often. This ensures all ingredients are evenly mixed.

Let it rest before slicing. Pound cake actually tastes better after a few hours as the flavors settle, so resist the urge to cut into it too soon!

How to Serve This Pound Cake:

A dusting of powdered sugar for a classic touch.

Fresh berries and whipped cream for a light, summery dessert.

A drizzle of warm caramel or chocolate sauce for extra indulgence.

Toasted and topped with butter for an irresistible breakfast treat.

FAQs (From My Kitchen to Yours):

Why You'll Love This Recipe:

DIRECTIONS

- 1. Cream the Butter & Cream Cheese:** I start by beating the butter and cream cheese together in a large mixing bowl on medium speed until they blend into a smooth, creamy mixture. This step is key to creating that rich, velvety texture we love in a pound cake.
- 2. Add Sugar & Flavorings:** Next, I mix in the sugar, vanilla extract, and almond extract, beating until the mixture turns light and fluffy. This takes about 3-5 minutes, and it's worth the wait-this aerates the batter, helping the cake bake up beautifully.
- 3. Incorporate Eggs & Flours Alternately:** Once the sugar is fully incorporated, I reduce the mixer speed to low and start adding the eggs one at a time, ensuring each is fully mixed before adding the next.
- 4. Then, I gradually alternate between adding 1/2 cup of flour at a time and the remaining eggs, mixing until all the flour and eggs are used up. This keeps the batter smooth and prevents overmixing, which can lead to a dense cake.**
- 5. Prepare the Pan:** Before pouring in the batter, I take the time to butter, oil, and flour a 10-cup bundt pan. This extra step ensures the cake releases effortlessly after baking.
- 6. Bake in a Cold Oven:** Here's the secret: Instead of preheating the oven, I place the cake into a cold oven and set the temperature to 325°F. As the oven heats up, the cake bakes slowly and evenly, allowing it to develop that perfect golden crust.
- 7. It takes about 1 1/2 hours to bake, but I always check for doneness by inserting a tester or toothpick into the center-if it comes out clean, it's ready!**

8. **Cool & Serve:** After baking, I let the cake cool in the pan for 10 minutes, then carefully remove it and let it cool completely on a wire rack. This helps keep the crust crisp while ensuring the inside stays moist.
9. **My Pro Tips for the Perfect Butter Pound Cake:** Use room temperature ingredients. Cold butter or eggs can cause the batter to mix unevenly, so let everything sit out for at least 30 minutes before starting.
10. **Don't rush the creaming process.** Beating the butter, cream cheese, and sugar until fluffy is key for the best texture.
11. **Scrape down the bowl often.** This ensures all ingredients are evenly mixed.
12. **Let it rest before slicing.** Pound cake actually tastes better after a few hours as the flavors settle, so resist the urge to cut into it too soon!
13. **How to Serve This Pound Cake:** This cake is delicious on its own, but I also love serving it with:
 14. A dusting of powdered sugar for a classic touch.
 15. Fresh berries and whipped cream for a light, summery dessert.
 16. A drizzle of warm caramel or chocolate sauce for extra indulgence.
 17. Toasted and topped with butter for an irresistible breakfast treat.
18. **FAQs (From My Kitchen to Yours):** Q: Can I use all cake flour instead of a mix?A: You can, but I find that using half cake flour and half all-purpose flour creates the perfect balance of tenderness and structure.
19. Q: Why do I need to start with a cold oven?A: The slow temperature increase allows the cake to bake evenly, preventing the outside from overcooking before the inside is done.
20. Q: Can I freeze this pound cake?A: Yes! Wrap slices or the whole cake tightly in plastic wrap and store in a freezer-safe bag for up to 3 months. Thaw at room temperature before serving.
21. Q: Can I make this in a loaf pan instead?A: Absolutely! This recipe makes enough for two 9x5-inch loaves. The bake time will be slightly shorter, around 1 hour to 1 hour 15 minutes.
22. **Why You'll Love This Recipe:** This Old School Butter Pound Cake is a timeless dessert that never disappoints. It's rich, buttery, and incredibly moist, with just the right amount of sweetness. Whether you're baking it for a special occasion, gifting it to a friend, or just treating yourself to a slice with coffee, this cake is a must-try.
23. **So, grab your bundt pan and let's bring a little old-school baking magic into the kitchen.** If you try this recipe, let me know how it turns out-I'd love to hear your favorite ways to enjoy it!

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