

Classic Moist Pound Cake: My Secret to a Perfect Cake

2 cups unsalted butter, softened



OVEN
325°F

TIME
5-7 min

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INGREDIENTS

2 cups unsalted butter, softened
3 cups granulated sugar
6 large eggs, room temperature
3 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
1 cup whole milk, room temperature
2 teaspoons vanilla extract

Swaps and Notes:

Butter: Use unsalted butter for this recipe. Make sure it is softened to room temperature-this is crucial for creaming it with the sugar properly.

Flour: All-purpose flour works perfectly here. Sifting it before you use it will result in an even lighter, more tender crumb.

Eggs and Milk: Using room-temperature eggs and milk helps them mix into the batter more evenly, which prevents overmixing.

Vanilla Extract: A good quality vanilla extract is key here, as it is one of the main flavor components.

Step-by-Step Instructions:

Preheat and Prep: Preheat your oven to 325°F (160°C). Grease and flour a 10-inch Bundt pan.

Cream the Butter and Sugar: In a large bowl, using a hand mixer or a stand mixer with a paddle attachment, beat the softened butter and granulated sugar on medium-high speed for 5-7 minutes, until

the mixture is light, fluffy, and pale yellow.

Add the Eggs: Add the eggs one at a time, beating well after each addition. Be sure to scrape down the sides of the bowl as you go.

Whisk the Dry Ingredients: In a separate medium bowl, whisk together the all-purpose flour, baking powder, and salt.

Combine the Wet and Dry: Add the flour mixture to the butter mixture in three alternating additions with the milk, beginning and ending with the flour mixture. Mix on low speed until just combined. Do not overmix! Stir in the vanilla extract.

Bake the Cake: Pour the batter into your prepared Bundt pan and spread it out evenly. Bake for 60-70 minutes, or until a toothpick inserted into the center comes out clean.

Cool: Let the cake cool in the pan for 15-20 minutes before inverting it onto a wire rack to cool completely.

Tips for Success:

Room Temperature Ingredients: Make sure your butter, eggs, and milk are at room temperature. This is the most important tip for a perfect pound cake!

Cream the Butter and Sugar Properly: This step creates the air pockets in the cake and is the key to its light, tender crumb.

Don't Overmix: Overmixing the batter will develop the gluten and result in a tough, dense cake.

Cool Completely: Don't slice into the cake until it's completely cooled, or it will fall apart.

Serving Suggestions and Pairings:

Nutritional Information (per serving, approximate):

Calories: 600 kcal

Carbohydrates: 70g

Protein: 8g

Fat: 35g

Saturated Fat: 20g

Cholesterol: 150mg

Sodium: 300mg

DIRECTIONS

1. **Preheat and Prep:** Preheat your oven to 325°F (160°C). Grease and flour a 10-inch Bundt pan.
2. **Cream the Butter and Sugar:** In a large bowl, using a hand mixer or a stand mixer with a paddle attachment, beat the softened butter and granulated sugar on medium-high speed for 5-7 minutes, until the mixture is light, fluffy, and pale yellow.
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5. **Combine the Wet and Dry:** Add the flour mixture to the butter mixture in three alternating additions with the milk, beginning and ending with the flour mixture. Mix on low speed until just combined. Do not overmix! Stir in the vanilla extract.
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8. **Tips for Success: Room Temperature Ingredients:** Make sure your butter, eggs, and milk are at room temperature. This is the most important tip for a perfect pound cake!
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10. Don't : Overmix: Overmixing the batter will develop the gluten and result in a tough, dense cake.
11. Cool : Completely: Don't slice into the cake until it's completely cooled, or it will fall apart.
12. Serving Suggestions and Pairings: This Classic Moist Pound Cake is perfect on its own with a simple dusting of powdered sugar. You could also serve it with a fresh berry compote, a dollop of whipped cream, or a simple lemon glaze. For a full dessert spread, it would go perfectly with other classic treats like a big family banana pudding or some delicious peanut butter brownies.
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15. Protein: 8g
16. Fat: 35g
17. Saturated : Fat: 20g
18. Cholesterol: 150mg
19. Sodium: 300mg
20. Fiber: 1g
21. Sugar: 50g
22. Disclaimer: Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
23. Storage and Leftover Tips: This pound cake can be stored in an airtight container at room temperature for up to 5 days. For longer storage, you can freeze it for up to 3 months. Thaw it at room temperature for a few hours before serving.
24. More Recipes You'll Love: If you enjoy baking and creating delicious treats from scratch, you might also like these other recipes:
25. This : Chocolate Chip Banana Bread is my favorite way to use up overripe bananas

SWAPS & NOTES

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