

## Ms. Johnny Ruth Pound Cake Recipe for a Classic Southern Dessert

1 cup unsalted butter, softened



**OVEN**  
**325°F**

**TIME**  
**5 to 7 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

For the cake:

- 1 cup unsalted butter, softened
  - 1/2 cup shortening, such as Crisco
  - 3 cups granulated sugar
  - 5 large eggs, room temperature
  - 3 cups all-purpose flour, sifted
  - 1/2 teaspoon baking powder
  - 1/2 teaspoon salt
  - 1 cup whole milk, room temperature
  - 1 tablespoon pure vanilla extract
  - Optional: 1/2 teaspoon lemon or almond extract
- Optional glaze:
- 1 cup powdered sugar
  - 2 to 3 tablespoons milk or lemon juice
  - 1/2 teaspoon vanilla

### DIRECTIONS

- 1.** Preheat the oven: Preheat your oven to 325°F (163°C). Grease and flour a tube pan or Bundt pan generously.
- 2.** Cream the butter, shortening, and sugar: In a large mixing bowl, beat the softened butter, shortening, and granulated sugar together until light and fluffy. This should take about 5 to 7 minutes.
- 3.** Add the eggs: Add the eggs one at a time, beating well after each addition.
- 4.** Mix the dry ingredients: In a separate bowl, whisk together the sifted flour, baking powder, and salt.
- 5.** Alternate the flour and milk: Add the dry ingredients to the wet ingredients alternately with the milk, beginning and ending with the flour mixture. Mix just until combined and do not overmix.
- 6.** Add the flavoring: Stir in the vanilla extract, along with the optional lemon or almond extract if using.
- 7.** Fill the pan: Pour the batter into the prepared pan and smooth the top.
- 8.** Bake: Bake for 1 hour 15 minutes to 1 hour 30 minutes, or until a toothpick inserted into the center comes out clean.
- 9.** Cool: Let the cake cool in the pan for 10 to 15 minutes, then turn it out onto a wire rack to cool completely.
- 10.** Add the glaze if desired: If using the glaze, whisk together the powdered sugar, milk or lemon juice, and vanilla until smooth. Drizzle over the cooled cake.

## SWAPS & NOTES

Using both butter and shortening is part of what gives this cake its classic pound cake texture.

The butter brings flavor, while the shortening helps create a stable, tender crumb.

Room temperature ingredients really matter here.

Softened butter, room temperature eggs, and room temperature milk all help the batter mix more evenly and bake more consistently.

### TIPS FOR SUCCESS

Take your time creaming the butter, shortening, and sugar.

That step helps create the texture pound cake is known for, so it is worth giving it the full time.

Do not overmix once the flour is added.

Mixing just until combined helps keep the crumb tender and even.

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

Original recipe: <https://chefmaniac.com/ms-johnny-ruth-pound-cake-recipe-for-a-classic-southern-dessert/>