

## The Secret to Perfect Pound Cake: A Golden Classic Recipe

When it comes to classic desserts, nothing beats the simplicity and elegance of a



**OVEN**  
**350°F**

**TIME**  
**60 min**

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**SAVE**  
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### INGREDIENTS

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

#### Instructions:

**Preheat the Oven:** Set your oven to 350°F (175°C). Grease and flour a loaf pan or bundt pan to ensure easy release.

**Cream the Butter and Sugar:** In a large bowl, beat the softened butter and granulated sugar together until light and fluffy. This step is key to achieving a tender crumb.

**Incorporate the Eggs:** Add the eggs one at a time, mixing well after each addition. Stir in the vanilla extract.

**Combine Dry Ingredients:** In a separate bowl, whisk together the flour, baking powder, and salt. Gradually add the dry ingredients to the wet mixture, alternating with the milk. Mix until just combined, being careful not to overmix.

**Bake to Perfection:** Pour the batter into the prepared pan and smooth the top. Bake for 50-60 minutes, or until a toothpick inserted into the center comes out clean.

**Cool and Serve:** Allow the cake to cool in the pan for 10 minutes before transferring it to a wire rack to cool completely. Slice and serve plain or with your favorite toppings.

**Tips for a Perfect Pound Cake:**

**Room Temperature Ingredients:** Ensure your butter, eggs, and milk are at room temperature for a smoother batter and better texture.

**Don't Overmix:** Overmixing can result in a dense cake. Mix just until the ingredients are combined.

**Add a Glaze:** Drizzle a simple vanilla or lemon glaze over the top for an extra touch of sweetness.

**Why You'll Love This Recipe:**

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10. **Why You'll Love This Recipe:** This Golden Pound Cake is the epitome of classic baking. Its buttery richness and golden crust make it a versatile dessert that pairs beautifully with everything from fresh berries to a scoop of vanilla ice cream. Whether you're an experienced baker or a beginner, this foolproof recipe ensures delicious results every time.
11. Have you tried this recipe? Let me know how it turned out in the comments below, and explore more delightful recipes like this on I Wuv Cooking. With a little patience and a few simple ingredients, you'll have a dessert that everyone will love!

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

Original recipe: <https://chefmaniac.com/the-secret-to-perfect-pound-cake-a-golden-classic-recipe/>