

Buttery, Tender, and Just Sweet Enough-This Pound Cake Is the Kind of Classic That Never Fails

There's something timeless about a good pound cake-but this



OVEN
325°F

TIME
5 min

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INGREDIENTS

You'll Need

For the Cake: 1 cup (2 sticks) unsalted butter, softened 2 cups granulated sugar 4 large eggs 3 cups all-purpose flour ½ tsp baking soda ½ tsp salt 1 cup buttermilk 1 tbsp vanilla extract:

For the Cream Cheese Glaze: 4 oz cream cheese, softened 1 cup powdered sugar 2-3 tbsp milk (adjust for thickness) ½ tsp vanilla extract How I Make It (:

DIRECTIONS

1. Step-by-: Step)
2. Prep the : Pan
3. I start by preheating my oven to
4. 325°F (163°C)
5. and greasing a bundt or tube pan really well. I also dust it with flour to help the cake release easily. (If you've ever lost half your cake to the pan, you know this step matters.)
6. Cream the : Butter and Sugar
7. In a large mixing bowl, I beat the
8. softened butter and sugar
9. together for a full
10. 3-5 minutes
11. , until the mixture is light, fluffy, and pale in color. This step gives the cake its signature lift and texture.
12. Add the : Eggs
13. I crack in the
14. eggs one at a time
15. , mixing well after each one. This keeps the batter smooth and emulsified.
16. Combine the : Dry Ingredients
17. In a separate bowl, I whisk together the
18. flour, baking soda, and salt
19. . This mix gives the structure we need while keeping the texture just right.

20. Alternate the : Dry and Wet
21. I slowly add the dry mixture to the butter mixture, alternating with
22. buttermilk
23. , beginning and ending with the flour. I do this in stages-dry, wet, dry, wet, dry-mixing gently just until combined. No overmixing here.
24. Then I stir in the
25. vanilla extract

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

Original recipe: <https://chefmaniac.com/buttery-tender-and-just-sweet-enough-this-pound-cake-is-the-kind-of-classic-that-never-fails/>