



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Lemon Pound Cake (adapted from *Baked: New Frontiers in Baking*)

Makes one loaf

I made this with a stand mixer instead of a food process like the original recipe instructs for no reason other than I think the mixer is more fun to use and easier to clean up.

For the cake:

$\frac{3}{4}$ cup (3 ounces) cake flour
 $\frac{3}{4}$ cup (3.6 ounces) all-purpose flour
1 teaspoon baking powder
 $\frac{1}{8}$ teaspoon baking soda
 $\frac{1}{4}$ cup sour cream, at room temperature
2 tablespoons fresh lemon juice
1 teaspoon pure vanilla extract
16 tablespoons (2 sticks) unsalted butter, room temperature
 $\frac{1}{2}$ teaspoon salt
1 cup + 2 tablespoons (7.9 ounces) sugar
2 tablespoons grated lemon zest (from about 2 lemons)
4 large eggs, at room temperature

For the syrup:

2½ tablespoons fresh lemon juice
2½ tablespoons sugar

For the glaze:

1 cup (4 ounces) confectioners' sugar, sifted
2 tablespoons fresh lemon juice

1. Heat the oven to 350 degrees. Spray the sides and bottom of a 9-by-5-by-3-inch loaf pan with nonstick cooking spray. Line the bottom with parchment paper and spray the paper. Sift both flours, baking powder, and baking soda together in a medium bowl. In a small measuring cup, whisk together the sour cream, lemon juice, and vanilla.
2. In the bowl of a stand mixer fitted with the paddle attachment (or a large mixing bowl with a hand-held mixer), beat the sugar and zest together until fragrant. Add the butter; beat on medium-low speed until it is soft and creamy, about 1 minute. Add the salt, then, with the mixer running, slowly pour in the sugar. Continue mixing on medium speed until the mixture is light and fluffy, 2-3 minutes. With the mixer running, add the eggs one a time. Once the eggs are in, stop and scrape the sides of the bowl, then continue beating for another 2-3 minutes. Reduce the mixture speed to low, add one-third of the flour mixture, then half of the sour cream mixture. Continue alternating additions of dry and wet ingredients, ending with the dry ingredients. Scrape the bowl and mix for another 20-30 seconds, until the flour is thoroughly incorporated.
3. Transfer the batter to the prepared pan, smoothing the top. Bake in the center of the oven for 20 minutes, rotate the pans, reduce the oven temperature to 325 degrees, and bake for another 30 to 35 minutes, or until a toothpick inserted in the center of the loaf comes out clean. Let cool in the pans for 15 minutes.

4. In a small saucepan over medium heat, heat the lemon juice and sugar until the sugar is completely dissolved. Once dissolved, continue to cook for 3 more minutes. Remove from the heat and set aside.
5. Invert the cake onto a cooling rack set over a rimmed pan. Use a toothpick to poke holes in the top and sides of the loaf. Brush the top and sides of the loaves with the lemon syrup. Let the syrup soak into the cake and brush again. Let the cake cool completely, at least 30 minutes. (The soaked but unglazed loaf will keep, wrapped in two layers of plastic wrap and frozen, for up to 6 weeks.)
6. In a small bowl, whisk together the confectioners' sugar and the lemon juice. Pour the lemon glaze over the top of the loaf and let it drip down the sides. Let the lemon glaze harden, about 15 minutes, before serving. (The glazed loaves will keep for up to 3 days, wrapped tightly in plastic wrap, at room temperature.)