

Pound Cake

Makes 1 loaf



- 3 large eggs (150 g out of shell), at room temperature
- 40 g milk, at room temperature
- 1½ tsp vanilla extract
- 150 g cake flour*
- 1 tsp baking powder
- ¼ tsp salt
- 150 g white sugar
- 170 g unsalted butter, at room temperature

1. Preheat oven to **180°C**
2. Spray with a non-stick vegetable spray, a 23 x 13 x 8 cm loaf pan. Line the bottom of the pan with parchment paper and spray the paper.
3. In a bowl, whisk the **eggs**, along with the **milk** and **vanilla**.
4. In the bowl of a stand mixer, fitted with the paddle attachment, place the **flour**, **baking powder**, **salt**, and **sugar**, and beat on low speed until well mixed (about 30 seconds).
5. Cut the **butter** into pieces and add to the dry ingredients, along with half of the egg mixture.
6. Mix on low speed until the dry ingredients are moistened.
7. Increase the mixer speed to medium and beat for **about one minute** to develop the cake's structure. Scrape down the sides and bottom of the bowl as needed.
8. Add the remaining egg mixture, in two additions, beating well after each addition (**about 30 seconds**) to incorporate the egg and strengthen the cake's structure.
9. Pour the batter into the prepared pan and smooth the top with an offset spatula or the back of a spoon. **Bake for about 55 to 65 minutes** or until the cake is golden brown and a toothpick inserted into the center of the cake comes out clean. Rotate your loaf pan about halfway through baking. (The cake will crack down the center.) If you find the cake browning too much as it bakes, cover with a piece of lightly buttered foil.
10. Remove the cake from the oven and place on a wire rack to cool for **about 10 minutes**. Then remove the cake from the pan and cool completely on a lightly buttered wire rack.

Can be covered and stored for several days at room temperature, for one week when refrigerated, or it can be frozen for two months.

*Cake flour: 120g all-purpose flour + 20 g cornstarch
30g all-purpose flour + 3 g cornstarch