



## Lemon Pound Cake

### Ingredients

- 8 oz. Butter, Unsalted (room temperature)
- 2 cups White sugar, Granulated
- $\frac{3}{4}$  cup Sour Cream (room temperature)
- 5 ea Large eggs
- 2  $\frac{1}{2}$  cups All-purpose Flour
- 2 tsp Baking Powder
- 1 ea Lemon, Fresh Juice
- 1 tbl Lemon Zest, Freshly Grated
- 2 tsp Vanilla Extract

### Lemon Glazed Icing

- 1  $\frac{3}{4}$  cups Powdered Sugar
- 1 ea Lemon, Fresh Juice (adjust for desired thickness)
- 2 tsp Butter
- 1 tbl Lemon Zest, Freshly Grated
- 2 tbl Heavy Cream (adjust to desired thickness)

### At Home Ingredients

Canola oil or Pan Spray for greasing a baking dish

### Kitchen Tools Needed

- Chef's Knife
- Cutting Board
- Paper Towel
- Stand / Hand-held mixer
- Large bowl
- Baking dish
- Rubber Spatula
- Whisk

### **Prepare to Cook**

When you receive your meal prep box, remove all items and organize on your work surface. If not cooking immediately, place perishable items in the refrigerator. All other ingredients can be left out in dark dry storage till ready to cook.

When ready to cook, get your *Mise en Place* (French for 'things in place') organized on your work surface. Grab all kitchen tools and get ready to cook. BEFORE STARTING, read through each step carefully to have a game plan of how you will be cooking.

### **Step 1. Baking the Pound Cake**

1. Pre-heat the oven to 160°C/325°F. Grease a 10 inch tube pan generously with cooking spray or canola oil and set aside.
2. Cream together the butter and sugar at high speed in a stand mixture until it's fluffy and starting to look white, about 5 minutes, add sour cream and mix for another minute.
3. Stir in the eggs, a little at a time, beating the mixture well between each addition. Sift in the flour and baking powder into the batter, and then add Lime Zest & juice, vanilla extract
4. Stir well until everything is fully combined. Scrape down the sides of the mixing bowl.
5. Pour batter into a greased cake pan. Tap pans on the work surface to eliminate any large air bubbles.
6. Bake at 325 until a tester inserted into the center comes out clean, 55–60 minutes. Transfer to a wire rack. Let it cool before glazing.

## **Step 2. Lemon Glaze Icing**

7. In a small pan combine Confectioners sugar , Lemon juice and zest , almond extract, melted butter, and adjust with cream as needed to achieve desired consistency. Gently whisk until mixture is smooth, you may use a fork for this too!
8. Adjust consistency of glaze as desired . It should be pourable and thick.(you can use a little bit of water if needed)
9. Spoon the glaze over the top of the cake, letting it drizzle down the sides.
10. Cut & Serve.