



Classic Lemon Pound Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

250g Butter
250g Caster Sugar
4 Eggs
280g All Purpose Flour
1 tsp Baking Powder
1 cup Milk
pinch of salt (if butter is unsalted. Omit if butter is salted)
1 whole lemon zest
1 tsp Vanilla Essence

Instructions

1. Cut butter into cubes, preferably still cold. Sift dry ingredients into a separate bowl.
2. Cream butter, sugar and lemon zest in a mixing bowl with a beater for 3-5 minutes or till light and fluffy.
3. Gradually add in eggs and vanilla one at a time at 30 seconds interval.
4. Alternate dry and wet ingredients, starting and ending with the dry with a slow speed.
5. Scrape batter into lined 20cm pan and bake at 170 C for 40-50 minutes or till skewer comes out clean when inserted to the middle of cake.
6. Let it cool for 10 minutes and remove from cake pan. Serve with custard sauce or jams & preserves.