

Lemon Pound Cake

Moist and tangy glazed lemon pound cake recipe with fresh lemon juice and zest. Perfect for tea time or dessert with easy step-by-step instructions.

25 min

PREP

1h

COOK

1h 25min

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Lemon Pound Cake

Ingredients

- 3 cup flour
- 1 cup buttermilk
- 1 cup unsalted butter
- 2 cup granulated sugar
- 3 egg
- 5 tbsp fresh lemon juice
- 2 tbsp lemon
- 2 tbsp water
- 1 cup powdered sugar
- 1 tsp baking soda
- 1 tsp salt

Instructions

1 Prepare for baking

Preheat oven to 163°C (325°F). Grease two 9x5-inch loaf pans with butter and dust with flour, or line with parchment paper leaving overhang for easy removal.

2 Whisk together 3 cups all-purpose flour, 1 teaspoon baking powder, and 1 teaspoon salt in a medium bowl until combined. Set aside.

3 Make the batter

Beat 1 cup softened butter and 2 cups granulated sugar in a large bowl with an electric mixer on medium speed until light and fluffy, about 4-5 minutes.

4 Add 3 large eggs one at a time, beating well after each addition until fully incorporated.

5 Combine 1 cup buttermilk, 2 tablespoons fresh lemon juice, and 2 tablespoons lemon zest in a measuring cup.

6 Add one-third of the flour mixture to the butter mixture, mixing on low speed just until combined. Add half of the buttermilk mixture, mix briefly, then alternate remaining flour and buttermilk, ending with flour. Mix just until no streaks remain.

7 Bake the cakes

Divide batter evenly between prepared pans and smooth tops. Bake for 55-65 minutes, until golden brown and a toothpick inserted in

center comes out with just a few moist crumbs.

8 Cool cakes in pans on a wire rack for 15 minutes, then turn out onto wire racks to cool completely, about 2 hours.

9 **Make lemon syrup**

Combine 1 cup granulated sugar, 1 cup water, and 5 tablespoons fresh lemon juice in a small saucepan. Bring to a boil, stirring until sugar dissolves, then remove from heat.

10 **Glaze the cakes**

Poke holes all over the tops of cooled cakes with a skewer. Brush warm syrup over cakes, allowing it to soak in before adding more. Let stand 30 minutes before serving.

Tips

Use fresh lemons and zest them before juicing - it's much easier to grate zest from a whole lemon. Roll lemons on the counter while pressing down to release more juice before cutting.

Bring all ingredients to room temperature before mixing. Cold ingredients don't combine well and can result in a dense, uneven texture. Plan to remove eggs, butter, and buttermilk from the refrigerator 1-2 hours before baking.

Measure flour correctly by spooning it into the measuring cup and leveling with a knife, or use a kitchen scale for best results. Too much flour creates a dry, heavy cake.

Don't overmix the batter once you add the flour. Mix just until ingredients are combined to maintain a tender crumb. Alternate adding dry ingredients and buttermilk mixture to prevent overmixing.

Test for doneness with a toothpick inserted in the center - it should come out with just a few moist crumbs. The top should be golden brown and spring back lightly when touched.

Apply the lemon syrup while the cake is still warm to ensure maximum absorption. Poke small holes in the cake surface with a skewer to help the syrup penetrate.

Allow the syrup to fully absorb before adding glaze, about 15-20 minutes. This prevents the glaze from sliding off and ensures distinct flavor layers.

For clean slices, use a sharp knife wiped clean between cuts. The cake slices best when completely cooled and set, about 2 hours after glazing.