

LEMON BUTTERMILK POUND CAKE

Prepared in 10 minutes or less plus 1 hour 15 minutes to bake.

- 3 large eggs
- ¾ cup buttermilk
- 1 cup unsalted and softened butter
- 2 Tbs finely chopped lemon zest
- 2 Tbs fresh lemon juice
- 1 tsp orange extract
- ½ cup sugar
- ½ cup light brown sugar
- ¼ tsp salt
- 3 cups flour
- 1½ tsp baking powder
- 1 cup Confectioners' sugar for dusting

Preheat oven to 325°F. Butter and lightly flour a two quart baking pan. In a small bowl whisk together the flour, baking powder and salt. In a large mixing bowl with electric mixer set to medium speed, beat the butter and sugars until light and fluffy approximately 5 minutes. Scrape down the sides with rubber spatula while beating the mixture. Slowly add one egg at a time beating 30 seconds after each addition.

Change the mixer speed to slow, add the dry ingredients a little at a time, alternating with buttermilk and ending with the dry ingredients. Scrape down the bowl and add lemon zest, lemon juice and orange extract. Mix until slightly incorporated.

Pour batter into greased and floured pan and tap it several times atop the counter to remove any air pockets. Bake at center rack for 1 hour and 15 minutes and check by inserting a toothpick into center of cake. It is done baking when golden brown and toothpick comes out clean. Cool completely on a wire rack. Dust with Confectioners' sugar. Serves 12.

