

Pound Cake Recipe

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Prep. time : 20 minutes

Cook time : 60 minutes

Ready in 80 minutes

Level : Basic

Ingredients:

- Butter 250g (8.8oz)
- Sugar 250g (8.8oz)
- Eggs 250g (8.8oz)
- All purpose flour 250g (8.8oz)
- Vanilla powder
- Salt a pinch

Directions

1. Cream softened butter, sugar and vanilla powder until the mixture becomes creamy.
2. Add eggs gradually mixing well after each addition.
3. Fold in sifted flour and salt, and pour the batter into a round pan 20cm (8") in diameter.
4. Bake the cake at 180°C (350°F) for about 1 hour, until the cake tester comes out clean when inserted in the middle of the cake.