



Lemon Pound Cake Loaves

TOTAL TIME: Prep: 20 min. Bake: 35 min. + cooling

YIELD: 2 mini loaves (6 pieces each).

My family always asks for this love-me-tender lemon loaf cake. Sometimes, I shake things up and make cupcakes with the batter. So awesome for brunch!
—Lola Baxter, Winnebago, Minnesota

Ingredients

1/2 cup butter, softened

1 cup sugar

2 large eggs, room temperature

1 teaspoon grated lemon zest

1 teaspoon vanilla extract

1/2 teaspoon lemon extract

1-3/4 cups all-purpose flour

1/2 teaspoon salt

1/4 teaspoon baking soda

1/2 cup sour cream

ICING:

3/4 cup confectioners' sugar

1/2 teaspoon grated lemon zest

1 tablespoon lemon juice

Directions

1. Preheat oven to 350°. Grease and flour two 5-3/4x3x2-in loaf pans.
2. In a large bowl, cream butter and sugar until light and fluffy, 5-7 minutes. Add eggs, 1 at a time, beating well after each addition. Beat in lemon zest and extracts. In another bowl, whisk flour, salt and baking soda; add to creamed mixture alternately with sour cream, beating well after each addition.
3. Transfer to prepared pans. Bake 35-40 minutes or until a toothpick inserted in center comes out clean. Cool in pans 10 minutes before removing to wire racks to cool completely.
4. In a small bowl, mix icing ingredients. Spoon over loaves.

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