

# Lemon Pound Cake with Vanilla Buttercream



## Servings: 6

*For the Pound Cake:*

*1/2 cup unsalted butter, softened*

*1/2 cup sugar*

*1 lemon, zested*

*1/2 teaspoon lemon extract*

*2 large eggs*

*1 cup all-purpose flour*

*1/2 teaspoon baking powder*

*For the Vanilla Buttercream:*

*3 tablespoons unsalted butter, softened*

*1 1/4 cups confectioner's sugar*

*2 tablespoons milk*

*1/2 teaspoon vanilla extract*

For the Pound Cake:

In a bowl cream together unsalted butter and sugar until well combined.

Stir in lemon zest and lemon extract.

Add the eggs one at a time mixing after each addition until combined.

Add all-purpose flour and baking powder. Mix until fully combined.

Pour the batter into a 6-inch cake pan lined with parchment paper and sprayed with non-stick cooking spray.

Bake in a 325°F oven for 1 hour or until a toothpick inserted in the middle comes out clean.

Cool completely before removing the cake from the cake pan.

For the Vanilla Buttercream:

In a bowl beat the butter with a whisk.

Add confectioner's sugar, milk and vanilla extract. Whisk until the mixture has a spreadable consistency. (If needed you can add an extra tablespoon of milk.)

Spread the icing over your pound cake.

Serve

---

Per Serving (excluding unknown items): 455 Calories; 23g Fat (44.8% calories from fat); 5g Protein; 59g Carbohydrate; 1g Dietary Fiber; 118mg Cholesterol; 60mg Sodium; 42g Total Sugars; trace Vitamin D; 56mg Calcium; 1mg Iron; 73mg Potassium; 106mg Phosphorus. Exchanges: .