

Vanilla Pound Cake

Classic vanilla pound cake recipe with rich butter flavor and tender crumb. Easy homemade dessert perfect for any occasion. Ready in just 65 minutes!

20	45	65	8	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Vanilla Pound Cake

Ingredients

- 1.5 cup flour
- 0.5 tsp salt
- 0.5 tsp baking powder
- 1 cup unsalted butter
- 1 cup granulated sugar
- 4 egg
- 1 tbsp vanilla extract
- 1 tbsp lemon

Instructions

- 1 Prepare pan and oven**

Preheat oven to 163°C (325°F). Grease a 9x5-inch loaf pan with butter and dust with flour, tapping out excess.
- 2 Mix dry ingredients**

Whisk together 1½ cups flour, ½ teaspoon salt, and ½ teaspoon baking powder in a medium bowl until evenly combined. Set aside.
- 3 Cream butter and sugar**

Beat 1 cup butter in a large bowl with an electric mixer on medium speed until light and creamy, about 1-2 minutes. Add 1 cup sugar and beat on medium-high speed for 3-4 minutes until mixture is pale yellow and fluffy.
- 4 Add eggs and vanilla**

Beat in 4 eggs one at a time, mixing well after each addition until fully incorporated. Mix in 1 tablespoon vanilla extract until evenly distributed.
- 5 Combine wet and dry ingredients**

Add one-third of the flour mixture to the butter mixture and mix on low speed just until combined. Pour in half of 1 cup buttermilk and mix until just incorporated. Repeat with another third of flour, remaining buttermilk, then final flour, mixing gently after each addition until batter is just smooth.
- 6 Bake the cake**

Pour batter into prepared loaf pan and smooth the top with a spatula. Bake for 60-70 minutes until golden brown and a toothpick inserted in the center comes out with just a few moist crumbs attached.

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Cool and serve

Cool cake in the pan for 10 minutes, then turn out onto a wire rack to cool completely before slicing, about 1 hour.

Tips

Bring butter and eggs to room temperature 30-60 minutes before baking - this ensures proper creaming and prevents the batter from curdling when ingredients are combined.

Cream the butter and sugar for a full 3-5 minutes until the mixture is pale and fluffy - this incorporates essential air for a tender texture.

Add eggs one at a time, beating well after each addition to maintain the emulsion and prevent the batter from separating.

Fold in flour mixture gently using a spatula rather than an electric mixer to avoid developing the gluten, which can make the cake tough.

Bake on the middle oven rack at 325°F rather than 350°F for more even cooking and to prevent the outside from browning too quickly.

Don't open the oven door for the first 40 minutes of baking, as temperature fluctuations can cause the cake to sink or develop an uneven texture.

Test for doneness with a toothpick inserted in the center - it should come out with just a few moist crumbs, not completely clean.

Cool the cake in the pan for 10-15 minutes before turning out onto a wire rack to prevent breaking while still allowing proper cooling.