



# Pound Cake



marymacbakehouse.com \* inthekitchenwithmarymac.com \* episode 202

## Ingredients:

- \* 1 c butter, room temp
- \* 4 large eggs, room temp
- \* 2 c all-purpose flour
- \* 1 tsp baking powder
- \* ¼ tsp kosher salt
- \* 1 c sugar
- \* 1 ½ tsp vanilla
- \* Large loaf pan, 9x5x3

## Directions:

Grease and flour the loaf pan, preheat oven to 325°F. In a medium bowl, mix flour, baking powder, and salt. Set aside.

In a large bowl, beat butter until blended, about 30 seconds. Gradually add sugar, beat 5 minutes or until fluffy. Add vanilla and add eggs 1 at a time, beating 1 minute after each egg. Scrape bowl well with a rubber scraper to catch everything.

Start adding flour, beat on low just to mix. Don't over-beat. After all the flour is in, scrape bowl sides and turn batter over to make sure no dry flour remains.

Turn batter into your prepared pan and level. Bake at 325°F for 55-65 minutes. Cool in pan for 15 minutes on a wire rack, then remove from pan to finish cooling. Serve with fruit and whipped cream.