

PICKLER & BEN

Lemon Pound Cake



Chef and social media star Lazarus Lynch shares a recipe he lovingly calls, “Mother So-and-So’s Lemon Pound Cake,” which he believes tastes just like his grandmother’s cake if she were alive today. This bright and refreshing recipe is sure to make any grandmother proud.

Lemon Pound Cake

Serves 10 to 12

Ingredients

For the cake:

1 cup (2 sticks) unsalted butter, at room temperature, plus more for greasing

3 cups all-purpose flour, plus more for dusting

1 teaspoon fine sea salt

1/2 teaspoon baking powder
1 cup vegetable shortening
2 1/2 cups granulated sugar
5 large eggs
1 tablespoon pure vanilla extract
1/2 cup heavy cream
2 teaspoons grated lemon zest
1/4 cup fresh lemon juice

For the icing:

2 cups confectioner's sugar, sifted plus more for dusting
4 to 5 tablespoons fresh lemon juice

Directions

1. Make the cake: Preheat the oven to 325 degrees. Grease a 10-cup Bundt pan with butter and lightly flour it, tapping out any excess.
2. In a large bowl, sift together the flour, salt, and baking powder. Set aside.
3. In the bowl of a stand mixer fitted with the paddle attachment, cream together 1 cup butter, shortening, and granulated sugar on medium speed until light and fluffy, about 5 minutes. Add the eggs, one egg at a time, beating after each addition, then add the vanilla. Scrape down the bowl with a rubber spatula. With the mixer on low speed, add half the flour mixture and half the cream and mix until the flour disappears. Add the remaining flour, remaining cream, the lemon zest, and the lemon juice. Mix just until the flour disappears. Using a rubber spatula, stir by hand to make sure everything is well combined.
4. Pour the batter into the pan and bake until the cake has risen, the top is golden brown, and a toothpick inserted into the center of the cake comes out clean, about 1 hour 10 minutes to 1 hour 30 minutes. Let the cake cool in the pan on a wire rack for 30 minutes. Invert the cake onto a plate and let cool completely.
5. Make the icing: In a medium bowl, mix together confectioner's sugar and lemon juice until the sugar has completely dissolved. Pour the icing over the cake and serve. Dust with more sugar.

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