



Vanilla Pound Cake

**1 hour 10
minutes**

Hands on

8-10
Portion(s)

1
Difficulty



Ingredients

- 200 g butter, at room temperature
- 250 g granulated sugar
- 4 medium eggs, at room temperature
- grated zest of 1 orange
- 50 g milk
- 1 teaspoon vanilla extract
- 350 g all-purpose flour
- 1 tablespoon baking powder
- pinch of salt

Διατροφικός πίνακας

Nutrition information per portion

409 Calories (kcal)	19.2 Total Fat (g)	11.3 Saturated Fat (g)	52.0 Total Carbs (g)
20%	27%	56%	20%
25.6 Sugars (g)	6.7 Protein (g)	1.4 Fibre (g)	0.39 Sodium (g)
28%	13%	6%	7%

Method

- Preheat oven to 160* C (320* F) Fan.
- In a mixer's bowl, add the butter and sugar.
- Beat with the paddle attachment on high speed, until light and fluffy.
- Stop the mixer every so often and scrape down the sides of the bowl with a spatula and beat again.
- As soon as the mixture has become white and fluffy, lower the speed and add the eggs, one at a time, waiting for each addition to be completely incorporated before adding the next.
- Remove the mixing bowl from the stand and add the orange zest, milk, vanilla extract and 50 g of flour.
- Mix with a wooden spoon until all of the ingredients are completely combined.
- To the remaining flour (300 g), add the baking powder and salt. Mix with a spoon.
- Add the flour mixture to the mixing bowl and mix with a wooden spoon.
- Grease a 22x10 cm cake pan and add the mixture. Smooth the surface with a spoon.
- Bake for 1 hour. In the hour insert a toothpick in the center of the loaf and if doesn't come out clean and dry, then bake for little more.
- When ready, remove from oven and allow to cool for 5-10 minutes before turning out of cake pan.
- Allow to cool completely on a wire rack.
- Cut with a serrated knife and serve with icing sugar.