

## Poundcake

Ingredients			Bakers %
Cake flour	1.00 lb.	454 grams	100%
Unsalted butter	0.90 lb.	408 grams	90%
Sugar	1.00 lb.	454 grams	100%
Eggs	1.00 lb.	454 grams	100%
Baking powder	0.01 lb.	4.5 grams	1%
Salt	1 Tablespoon	15 ml	
Vanilla	2 teaspoons	10 ml	
Lemon juice	1 Tablespoon	15 ml	
<b>TOTAL</b>	<b>3.94 lbs.</b>	<b>1787 grams</b>	

Confectioners' sugar (powdered sugar) for dusting finished loaves.

### Method

- Parchment line 4 medium or 3 large loaf pans and set aside. In a mixing bowl, fitted with a paddle attachment, cream together the butter, sifted flour and baking powder, until light and fluffy.
- In a separate bowl whip sugar, salt and eggs until very light in color (as you would for a sponge cake). Fold in the vanilla and lemon juice last.
- Fold the whipped sugar and eggs into the creamed butter flour mixture. it is best to add the eggs in three stages, fold in gently to avoid the collapse of the cell structure.
- Fill pans 2/3 full.
- Start with a cold oven. Bake in 350 degree F (176 degrees C) oven until the cakes test done. Let cakes rest 10 minutes before de-panning. Peel off parchment paper. Cool to room temperature before packaging or decorating.