



Pound Cake

SERVES: 10

TEMPERATURE: 350 DEGREES

PREP TIME: 15 MINUTES

COOK TIME: 1 HOUR 15 MINS

INGREDIENTS

3 cups sugar
2 sticks butter
1/2 cup canola oil
5 eggs

3 1/3 cups cake flour
1/2 tsp baking powder
1 cup milk
1 tbsp lemon juice
zest of one lemon
1 tsp vanilla extract

DIRECTIONS

Preheat the oven to 350° F. Grease and flour bundt pan.

In a mixing bowl, cream together butter, sugar and canola oil

Next add in one egg at a time, mixing between each one.

Add in cake flour and baking powder. Then milk, lemon juice and vanilla extract. Lastly, stir in lemon zest.

Pour batter into bundt pan and bake at 350 degrees for 1 hour and 15 minutes or until toothpick comes out clean.

Note: To amp up the flavor more, you can make a glaze to go on top of the cake.

