

bon appétit & *Gourmet*



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citrus pound cake

[Gourmet](#) | *January 2008*

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Homemade pound cake hits all the right notes—it's buttery, rich, and immensely satisfying. This version is classic, with hints of lemon and orange, perfect with afternoon tea.

Active time: 20 min Start to finish: 3 1/2 hr (includes cooling)

Servings: Makes 8 servings

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Ingredients

2 cups sifted cake flour (not self-rising; sift before measuring)
1 teaspoon baking powder
1/2 teaspoon salt
1 cup granulated sugar
1 tablespoon grated orange zest

1 teaspoon grated lemon zest
2 sticks (1/2 pound) unsalted butter, softened
4 large eggs, at room temperature 30 minutes
2 teaspoons fresh orange juice
1 teaspoon fresh lemon juice
1/2 teaspoon pure vanilla extract

Garnish: confectioners sugar for dusting

Preparation

Preheat oven to 325°F with rack in middle. Butter an 8 1/2- by 4 1/2-inch loaf pan.

Sift together flour, baking powder, and salt.

Mix together sugar and zests with an electric mixer at low speed until sugar is evenly colored, then add butter and beat at high speed until pale and fluffy, about 5 minutes.

Beat in eggs 1 at a time at medium speed, scraping down side of bowl frequently, then beat in juices and vanilla. At low speed, mix in flour mixture until just incorporated.

Spread batter in loaf pan and rap pan several times on counter to eliminate air bubbles. Bake until golden and a wooden pick inserted in center comes out clean, 1 to 1 1/4 hours. Cool in pan on a rack 30 minutes, then run a knife around edge of pan and invert cake onto rack. Cool completely, top side up.

Cooks' note: Cake improves in flavor if made at least 1 day ahead and can be made 5 days ahead and kept, wrapped tightly, at room temperature.

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