

Lemon Pound Cake

Makes one 8-inch loaf, serving 8

You can use a blender instead of a food processor to mix the batter. To add the butter, remove the center cap of the lid so it can be drizzled into the whirling blender with minimal spattering. This batter looks almost like a thick pancake batter and is very fluid.

CAKE

16 tablespoons (2 sticks) unsalted butter, plus 1 tablespoon softened, for the pan
1 1/2 cups (6 ounces) cake flour, plus 1 tablespoon for the pan
1 teaspoon baking powder
1/2 teaspoon table salt
1 1/4 cups (8 3/4 ounces) sugar
2 tablespoons grated zest plus 2 teaspoons juice from 1 lemon
4 large eggs, at room temperature
1 1/2 teaspoon vanilla extract

GLAZE

1/2 cup (3 1/2 ounces) sugar
1/4 cup juice from 2 lemons

1. FOR THE CAKE: Adjust an oven rack to the middle position and heat the oven to 350 degrees. Grease an 8 1/2 by 4 1/2 inch loaf pan with 1 tablespoon of the softened butter; dust with 1 tablespoon of the flour, tapping out the excess. In a medium bowl, whisk together the remaining 1 1/2 cups flour, the baking powder, and salt; set aside.
2. Melt the remaining 16 tablespoons butter in a small saucepan over medium heat. Whisk the melted butter thoroughly to reincorporate any separated milk solids.
3. In a food processor, pulse the sugar and zest until combined, about 5 pulses. Add the lemon juice, eggs, and vanilla; process until combined, about 5 seconds. With the machine running, add the melted butter through the feed tube in a steady stream (this should take about 20 seconds). transfer the mixture to a large bowl. Sift the flour mixture over the egg mixture in three additions, whisking gently after each addition until just combined.
4. Pour the batter into the prepared pan and bake for 15 minutes. reduce the oven temperature to 325 degrees and continue to bake until deep golden brown and a toothpick inserted in the center comes out clean, about 35 minutes, rotating the pan halfway through the baking time. cool in the pan for 10 minutes, then turn onto a wire rack. Poke the top and sides of the cake throughout with a toothpick. cool to room temperature, at least 1 hour. (The cooled cake can be wrapped tightly in plastic wrap and stored at room temperature for up to 5 days).
5. FOR THE GLAZE: while the cake is cooling, bring the sugar and lemon juice to a boil in a small saucepan, stirring occasionally to dissolve the sugar. Reduce the heat to low and simmer until thickened slightly, about 2 minutes. Brush the top and sides of the cake with the glaze and cool to room temperature.