



EM'S FAVORITE POUND CAKE

*The Repressed
Pastry Chef*

3 cups sugar
2 sticks butter, room temperature
7 eggs, room temperature
3 cups cake flour, measured
then sifted three times

1 cup heavy cream
1 teaspoon vanilla extract
1 teaspoon lemon extract
1 teaspoon almond extract

Generously spray a 10" bundt pan with baking spray - ensure all the nooks -&- crannies are coated

In the bowl of a stand mixer fitted with the paddle attachment, cream the butter and sugar until light and fluffy.

Add eggs 1 at a time, beating well after each addition.

Alternate adding in half of the flour, the cream, then the remaining flour. Mix well after each addition.

Add the extracts and combine thoroughly.

Pour batter into the prepared pan the place pan into COLD oven and set the temperature to 350°F

Do NOT place the pan on a baking sheet as bundt pans require heat circulating thru the center core (a baking sheet will prevent this and your cake will not bake properly)

Bake for 60 to 75 minutes or until a long sharp knife inserted in the center comes out clean.

Remove from oven and cool in the pan for 5 minutes.

Invert and cool completely on a wire rack.

Have a delicious day!

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