

Best Pound Cake Recipe

Introduction

Best Pound Cake Recipe combines buttery richness, golden texture, and a soft, fine crumb that melts in your mouth. This cake is the definition of a timeless dessert, blending simplicity with elegance. With just a few pantry staples, you can bake a loaf that tastes bakery-perfect yet feels comfortingly homemade. The result is a cake that's golden on the outside, moist inside, and full of classic vanilla flavor. If you've loved the texture of the [Famous Lemon Pound Cake](#), this version will win you over with its pure buttery charm and melt-in-your-mouth finish.

The Magic of a True Pound Cake

Why This Recipe Stands Out

This recipe perfects the balance of tenderness and structure. The creaming of butter and sugar creates a base full of air pockets, giving the cake a delicate texture. Combined with eggs, vanilla, and just enough milk for moisture, it achieves that perfect crumb that defines a great pound cake.

The Legacy of the Classic Pound Cake

Originally made with one pound each of butter, sugar, flour, and eggs, the pound cake has evolved over centuries into countless variations. This version refines the old formula to achieve the best possible texture—light, fluffy, and rich but never heavy. It's simplicity done right.

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- Author: [Aaron recipes](#)
- Total Time: [1 hour 30 minutes](#)
- Yield: [12 slices 1x](#)

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Description

This Best Pound Cake Recipe is buttery, moist, and perfectly balanced with a tender crumb and golden crust. Ideal for any occasion, from afternoon tea to dessert.

Ingredients

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Scale

- ☐ 3 large eggs, room temperature
 - ☐ 4 egg yolks, room temperature
 - ☐ 1 teaspoon vanilla extract
 - ☐ 2 oz whole milk ($\frac{1}{4}$ cup, divided)
 - ☐ 8 oz cake flour ($1\frac{3}{4}$ cups)
 - ☐ $\frac{1}{4}$ teaspoon table salt
 - ☐ 1 teaspoon baking powder
 - ☐ 10 oz granulated sugar ($1\frac{1}{4}$ cups)
 - ☐ 9 oz unsalted butter, room temperature
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Preheat oven to 350°F (176°C).
2. Butter and flour a 9×5-inch loaf pan or bundt pan.
3. Whisk eggs, yolks, vanilla, and half the milk together.
4. Sift flour, salt, and baking powder, then add sugar and mix for 30 seconds.
5. Add butter and remaining milk, then beat until combined.
6. Increase speed to medium-high and mix for 2–3 minutes until fluffy.
7. Add egg mixture in three additions, scraping after each.
8. Pour batter into the prepared pan and smooth the top.
9. Bake 55–65 minutes or until a toothpick comes out clean.
10. Cool 10 minutes in pan, then transfer to a wire rack to cool completely.

Notes

Use room-temperature ingredients for a smooth, even batter.

Do not overmix after adding flour.

Store covered at room temperature for up to 4 days or freeze for up to 3 months.

- Prep Time: 30 minutes
- Cook Time: 1 hour
- Category: Cake, Dessert
- Method: Baking
- Cuisine: American, Homemade

Nutrition

- **Serving Size:** 1 slice
- **Calories:** 475 kcal
- **Sugar:** 34 g
- **Sodium:** 140 mg
- **Fat:** 25 g
- **Saturated Fat:** 15 g
- **Unsaturated Fat:** 9 g
- **Trans Fat:** 0 g
- **Carbohydrates:** 52 g
- **Fiber:** 1 g
- **Protein:** 6 g
- **Cholesterol:** 175 mg

Did you make this recipe?

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Key Ingredients That Create Perfection

Butter, Sugar, and Eggs

High-quality butter is essential for richness and flavor. Sugar lightens the texture as it creams with the butter, while eggs add structure and moisture. The combination results in a silky, even batter that bakes into a golden, tender cake.

Flour, Milk, and Vanilla

Cake flour ensures a fine crumb, while milk keeps the texture soft. Vanilla extract deepens the aroma and adds a warm, sweet fragrance that fills your kitchen. Together, these ingredients create the ideal balance between flavor and texture.

Step-by-Step Mixing and Baking

Preparing the Batter

1. Preheat oven to 350°F (176°C). Grease and flour a 9×5-inch loaf pan or bundt pan.
2. Whisk together eggs, yolks, vanilla, and half of the milk in a small bowl.
3. In another bowl, sift flour, salt, and baking powder. Add sugar and mix on low speed for 30 seconds.
4. Add softened butter and remaining milk. Mix until combined.
5. Increase the mixer speed to medium-high and beat for 2–3 minutes until light and fluffy.
6. Reduce speed to low and add the egg mixture in three additions, mixing after each until smooth.
7. Scrape the bowl thoroughly to ensure even consistency.

Baking to Perfection

Pour the batter evenly into the prepared pan and smooth the top. Bake for 55–65 minutes or until a toothpick inserted in the center comes out clean. Cool in the pan for 10 minutes before transferring to a wire rack. Allow the cake to cool completely before slicing.

Tips for the Best Pound Cake

Get the Mixing Right

Creaming the butter and sugar long enough is key to incorporating air and achieving the right texture. Stop mixing as soon as the batter becomes light and fluffy. Overmixing after adding flour can lead to a dense cake.

Use the Right Pan and Temperature

A heavy loaf pan or bundt pan works best for even baking. Keep your oven steady at 350°F for a golden crust and soft center. Avoid opening the oven door too soon, as that can cause the cake to sink.

Serving and Flavor Options

Simple Serving Ideas

This cake is delicious as is but also shines when paired with toppings. Serve it with whipped cream and berries for a classic dessert or drizzle it with caramel sauce for something more indulgent. It also makes a wonderful base for trifles or parfaits.

Flavor Variations

For a citrus twist, add lemon or orange zest to the batter. You can also fold in chocolate chips, swirl in cinnamon sugar, or add almond extract for a nutty aroma. Each variation keeps the buttery heart of the recipe intact while adding your personal touch.

Storage and Make-Ahead Tips

How to Store

Wrap the cooled cake tightly in plastic wrap or store in an airtight container. It stays moist and flavorful at room temperature for up to four days. For longer freshness, refrigerate it for up to one week.

Freezing for Later

Pound cake freezes beautifully. Wrap individual slices or the whole loaf in plastic wrap, then foil, and store for up to three months. To serve, thaw overnight in the refrigerator or at room temperature for several hours.

Expert Baking Advice

Ingredient Temperature

Always use room-temperature butter, eggs, and milk. Cold ingredients won't blend evenly, which affects texture and volume. Room-temperature ingredients create a smoother, more cohesive batter.

Don't Skip the Resting Time

Letting the cake cool completely before slicing allows the crumb to set. Cutting too early can cause the cake to crumble. Patience ensures clean slices and a perfectly tender texture.

FAQs

Why did my cake crack on top?

A cracked top is completely normal for pound cakes. The outer layer sets before the inside finishes baking, causing the top to split as the cake rises. It's part of the cake's rustic charm.

Can I use all-purpose flour instead of cake flour?

Yes, but replace two tablespoons of each cup of flour with cornstarch to achieve a similar light texture.

Can I double the recipe?

Absolutely. Double all ingredients and bake in two loaf pans or one large bundt pan. Adjust baking time and check with a toothpick for doneness.

Can I add glaze or icing?

Yes, a simple vanilla glaze or lemon icing enhances the cake beautifully. Mix powdered sugar with milk or citrus juice until pourable and drizzle over the cooled cake.

Conclusion

The Best Pound Cake Recipe captures everything you want in a homemade dessert—rich, buttery flavor, smooth crumb, and just the right amount of sweetness. It's elegant enough for special occasions and simple enough for everyday baking. Each slice tastes soft, tender, and perfectly balanced, proving that the simplest recipes are often the best. Once you try this version, it will become your go-to pound cake, one you'll bake again and again for family, friends, and yourself.

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