

Easy Southern Pound Cake

Introduction

Easy Southern Pound Cake is the kind of timeless dessert that tastes like home. Buttery, golden, and melt-in-your-mouth soft, this classic cake has been a Southern staple for generations. The secret lies in its simplicity—quality butter, sugar, eggs, and flour mixed to perfection. The result is a cake that’s rich but never heavy, sweet but perfectly balanced, with a velvety crumb that pairs beautifully with coffee, tea, or a scoop of vanilla ice cream. If you’ve enjoyed the [Famous Lemon Pound Cake](#), you’ll fall in love with this classic Southern version that captures the same comforting sweetness and tradition.

The Legacy of Southern Pound Cake

A Heritage of Flavor

Southern baking traditions celebrate comfort and simplicity, and the pound cake is the perfect example. This recipe embodies the heart of Southern kitchens—made with pantry staples, no shortcuts, and plenty of love. The long creaming process gives it that soft, buttery texture Southerners are famous for.

A Cake for Every Occasion

Whether served after Sunday dinner or brought to a family gathering, pound cake holds a special place on Southern dessert tables. Its rich flavor and smooth texture make it versatile for any time of year, from summer picnics to cozy winter evenings.

Melt-in-Your-Mouth Pound Cake

Easy Southern Pound Cake

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- Author: [Aaron recipes](#)
- Total Time: [1 hour 35 minutes](#)
- Yield: [12 servings 1x](#)

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Description

This Easy Southern Pound Cake is a buttery, golden classic with a tender crumb and rich vanilla flavor. Perfect for any occasion, from Sunday suppers to tea time.

Ingredients

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Scale

- ☐ 1½ cups (340g) unsalted butter, softened
 - ☐ 3 cups (600g) sugar
 - ☐ 6 large eggs, room temperature
 - ☐ 3 cups (360g) all-purpose flour
 - ☐ 1 teaspoon baking powder
 - ☐ ¼ teaspoon fine salt
 - ☐ 1 cup (240ml) whole milk
 - ☐ 1 tablespoon vanilla extract
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Preheat oven to 325°F (163°C).
2. Grease and flour a 10-inch bundt or tube pan.
3. Beat butter and sugar together for 5–7 minutes until light and fluffy.
4. Add eggs one at a time, mixing well after each.
5. In a separate bowl, sift together flour, baking powder, and salt.
6. Alternate adding dry ingredients and milk to the butter mixture, beginning and ending with flour.
7. Mix in vanilla extract until smooth.
8. Pour the batter into the prepared pan and tap to release air bubbles.
9. Bake for 1 hour 15 minutes or until a toothpick comes out clean.

10. Cool 15 minutes in the pan, then transfer to a wire rack to cool completely.

Notes

Use room-temperature ingredients for smooth mixing.

Do not overmix once flour is added.

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

- Prep Time: 20 minutes
- Cook Time: 1 hour 15 minutes
- Category: Cake, Dessert
- Method: Baking
- Cuisine: Southern, American

Nutrition

- **Serving Size:** 1 slice
- **Calories:** 515 kcal
- **Sugar:** 48 g
- **Sodium:** 150 mg
- **Fat:** 27 g
- **Saturated Fat:** 16 g
- **Unsaturated Fat:** 10 g
- **Trans Fat:** 0 g
- **Carbohydrates:** 60 g
- **Fiber:** 1 g
- **Protein:** 6 g
- **Cholesterol:** 165 mg

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Essential Ingredients for a Perfect Crumb

Butter, Sugar, and Eggs

Softened unsalted butter creates richness, while sugar adds sweetness and lightens the texture. Eggs bind the batter and add color, giving the cake a beautiful golden hue. Use room-temperature ingredients for the smoothest mixing and perfect structure.

Flour, Milk, and Vanilla

All-purpose flour provides the right balance between tender and sturdy. Whole milk keeps the crumb moist, and vanilla adds warmth. Some Southern bakers also include a touch of almond extract or lemon zest for subtle depth.

Step-by-Step Baking Method

Mixing the Batter

1. Preheat oven to 325°F (163°C). Grease and flour a 10-inch bundt or tube pan.
2. In a large bowl, beat butter and sugar together for 5–7 minutes until light and fluffy.
3. Add eggs one at a time, beating after each until fully combined.
4. In a separate bowl, sift together flour, baking powder, and salt.
5. Reduce the mixer speed to low and alternate adding flour mixture and milk, beginning and ending with flour.
6. Stir in vanilla extract.
7. Mix until smooth, being careful not to overmix.

Baking and Cooling

Pour the batter into the prepared pan and tap lightly to release air bubbles. Bake for 1 hour 15 minutes or until a toothpick inserted in the center comes out clean. Let the cake cool in the pan for 15 minutes before turning it onto a wire rack. Allow to cool completely before slicing.

Southern Baking Secrets

Creaming is Key

Patience during the creaming process makes all the difference. Beat butter and sugar until they're light, pale, and fluffy—this step gives the cake its classic fine crumb and melt-in-your-mouth quality.

Room Temperature Ingredients

Cold butter or eggs can break the emulsion, leading to uneven texture. Always let ingredients sit out for at least an hour before baking for that smooth, uniform batter.

Serving Ideas and Variations

Classic Southern Serving Style

In true Southern fashion, serve this cake with a dusting of powdered sugar and a generous scoop of homemade whipped cream. It also pairs beautifully with macerated strawberries or a drizzle of lemon glaze.

Flavorful Twists

Add a tablespoon of bourbon or rum for a grown-up flavor twist. For a holiday version, mix in orange zest or top with caramel glaze. You can even slice and toast leftovers for a delightful breakfast treat.

Storage and Freezing

Keeping It Fresh

Wrap the cooled cake tightly in plastic wrap or store in an airtight container. It stays soft for up to four days at room temperature. Avoid refrigeration unless absolutely necessary—it can dry out the cake.

Freezing for Later

To freeze, wrap individual slices or the whole cake in plastic wrap and foil. Store for up to three months. Thaw overnight in the refrigerator or a few hours on the counter before serving. The flavor and texture remain beautifully intact.

Baking and Presentation Tips

Use the Right Pan

A heavy, well-greased bundt or tube pan works best. Be sure to coat every crevice with butter and flour to ensure the cake releases cleanly and maintains its shape.

Perfect Slice Technique

Cool the cake completely before slicing. Use a long serrated knife and wipe it clean between cuts for neat, bakery-style slices. Serve on a simple white platter for a timeless Southern presentation.

FAQs

Why is my pound cake dense?

Most often, the butter and sugar weren't creamed long enough, or the flour was overmixed. Beat thoroughly in the early stages and mix gently after adding dry ingredients.

Can I use self-rising flour?

It's best to use all-purpose flour with baking powder for better control of the leavening. Self-rising flour can cause the cake to rise unevenly.

What's the best way to make it extra moist?

Use whole milk and make sure not to overbake. Removing the cake when a few crumbs still cling to the toothpick ensures moisture retention.

Can I add glaze or frosting?

Yes! A simple vanilla or lemon glaze adds shine and flavor without overpowering the buttery richness of the cake.

Conclusion

The Easy Southern Pound Cake is a true taste of home—rich, golden, and tender with every bite. Its simplicity and elegance make it a must-bake recipe for every kitchen. With its buttery crumb, soft texture, and classic flavor, it's a cake that never goes out of style. Whether shared at family gatherings or enjoyed with your morning coffee, this Southern staple delivers pure comfort and joy. Once you bake it, you'll understand why it's called "easy"—because the results are effortlessly perfect every time.

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