

Famous Lemon Pound Cake

The **Famous Lemon Pound Cake** is a timeless dessert that perfectly combines buttery richness with a bright, refreshing lemon flavor. This cake has been loved for generations, and one bite explains why. It is soft, moist, and bursting with citrusy aroma that lingers with every forkful. The fine crumb and golden crust make it as beautiful as it is delicious. This recipe delivers the same quality you would expect from a bakery, yet it is simple enough to make in your own kitchen. If you enjoy easy homemade desserts, try the [Homemade Triple Berry Dump Cake](#) for another delicious, crowd-pleasing treat.

Why You Will Love This Pound Cake

Bright, Zesty Flavor

What makes this lemon pound cake truly famous is its vibrant lemon taste. The combination of fresh lemon juice and zest brings a bright freshness that balances the cake’s rich butter base. The result is a perfect harmony of sweetness and citrus tang. Each bite feels light yet indulgent, creating a dessert you will want to make again and again.

Moist and Tender Texture

This cake achieves the perfect balance between density and fluffiness. Creaming the butter and sugar properly ensures a fine, velvety crumb, while milk adds moisture that keeps the cake soft for days. The texture stays tender even after refrigeration or freezing, making it a reliable recipe for any occasion.

Famous Lemon Pound Cake

Famous Lemon Pound Cake

No reviews

- Author: [Aaron recipes](#)
- Total Time: `{{total_time}}`
- Yield: `{{yield}}`

[Print Recipe](#)
[Pin Recipe](#)

Description

This Famous Lemon Pound Cake is soft, buttery, and full of bright citrus flavor. The combination of fresh lemon juice and zest gives it a refreshing aroma and tender crumb that stays moist for days.

Ingredients

Copy to clipboard

Scale

- ☐ Three cups all-purpose flour
 - ☐ One tablespoon baking powder
 - ☐ Three quarters teaspoon salt
 - ☐ Three cups sugar
 - ☐ One cup unsalted butter, softened
 - ☐ One half cup Crisco shortening
 - ☐ Five large eggs
 - ☐ One cup whole milk
 - ☐ Six tablespoons lemon juice
 - ☐ One lemon, zested
 - ☐
-

Instructions

1. Preheat oven to three hundred fifty degrees Fahrenheit and grease a fifteen cup Bundt or tube pan.
2. Sift flour, baking powder, and salt into a medium bowl.
3. In a large mixing bowl, cream butter, shortening, and sugar for five minutes until light and fluffy.
4. Add eggs one at a time, mixing after each addition.
5. Add dry ingredients in three parts, alternating with milk, beginning and ending with flour. Mix until just combined.

6. Stir in lemon juice and zest until blended evenly.
7. Pour batter into prepared pan and smooth the top.
8. Bake for fifty five to sixty five minutes or until a toothpick inserted in the center comes out clean.
9. Cool in the pan for fifteen minutes, then transfer to a wire rack to cool completely before slicing.

Notes

Use room temperature ingredients for a smooth batter. Cream butter and sugar properly for a soft texture. Add lemon zest for brightness. Store covered at room temperature for four days or freeze for up to three months.

- Prep Time: {{prep_time}}
- Cook Time: {{cook_time}}
- Category: {{category}}
- Method: {{method}}
- Cuisine: {{cuisine}}

Nutrition

- **Serving Size:** {{serving_size}}
- **Calories:** {{calories}}
- **Sugar:** {{sugar}}
- **Sodium:** {{sodium}}
- **Fat:** {{fat}}
- **Saturated Fat:** {{saturated_fat}}
- **Unsaturated Fat:** {{unsaturated_fat}}
- **Trans Fat:** {{trans_fat}}
- **Carbohydrates:** {{carbohydrates}}
- **Fiber:** {{fiber}}
- **Protein:** {{protein}}
- **Cholesterol:** {{cholesterol}}

Did you make this recipe?

Share a photo and tag us-we can't wait to see what you've made!

Key Ingredients

Essential Ingredients

You will need the following ingredients for this recipe:

- Three cups all-purpose flour
- One tablespoon baking powder
- Three quarters teaspoon salt
- Three cups granulated sugar
- One cup unsalted butter, softened
- One half cup Crisco shortening
- Five large eggs
- One cup whole milk
- Six tablespoons lemon juice
- One lemon, zested

These ingredients create the ideal balance of moisture and flavor. Butter provides richness, shortening adds lightness, and eggs give structure. The flour and baking powder work together to form a sturdy yet delicate crumb, while the lemon adds brightness that lifts the entire dessert.

Ingredient Tips

Use room temperature ingredients for best results. Softened butter and eggs ensure smooth blending and proper aeration during mixing. Fresh lemon juice and zest make a noticeable difference, giving the cake a vibrant aroma and tang. Always zest the lemon before juicing to capture its essential oils and flavor.

How to Make Famous Lemon Pound Cake

Preparing the Pan and Oven

Preheat the oven to three hundred fifty degrees Fahrenheit. Grease a fifteen-cup Bundt pan or a large tube pan with butter and flour it lightly. This prevents sticking and helps create a golden crust. If your pan is smaller, leave about an inch of space at the top to allow for rising.

Mixing the Batter

In a medium bowl, sift together flour, baking powder, and salt. Set aside. In a large bowl or stand mixer, cream the butter, shortening, and sugar together until the mixture becomes light and fluffy. This process takes about five minutes and is essential for creating the cake's signature texture.

Add the eggs one at a time, beating well after each addition. Scrape the sides of the bowl to ensure even mixing. Reduce the mixer speed to low and alternate adding the dry ingredients with the milk, beginning and ending with the flour. Mix just until combined. Stir in the lemon juice and zest until the batter looks smooth and creamy.

Baking and Cooling

Baking the Cake

Pour the batter into the prepared pan and smooth the top with a spatula. Tap the pan gently on the counter to remove air pockets. Bake for fifty five to sixty five minutes, or until a toothpick inserted in the center comes out clean. The cake will be golden brown and fragrant, with a slight crack along the top.

Cooling and Releasing the Cake

Allow the cake to cool in the pan for fifteen minutes. Run a knife gently around the edges, then invert it onto a wire rack to cool completely. This step keeps the cake's structure firm and the crumb moist. Avoid slicing the cake while warm to prevent it from crumbling.

Tips for the Perfect Lemon Pound Cake

Cream the Butter and Sugar Properly

Creaming is the foundation of this recipe. Beat the butter, shortening, and sugar long enough for the mixture to turn pale and fluffy. This step traps air, giving the cake its light, tender texture.

Do Not Overmix

Once the flour is added, mix only until combined. Overmixing can develop gluten, making the cake heavy. Use a spatula to fold the last bit of flour gently for an even, silky batter.

Flavor Enhancements and Variations

Glaze and Topping Ideas

A simple glaze can elevate this cake beautifully. Mix powdered sugar with a few tablespoons of lemon juice and drizzle it over the cooled cake. You can also dust it lightly with powdered sugar or top it with whipped cream and berries for a special presentation.

Flavor Variations

For a richer flavor, add a teaspoon of vanilla extract along with the lemon juice. If you want extra tang, mix a tablespoon of sour cream or Greek yogurt into the batter. You can also make a citrus blend by adding orange zest for a warmer, more complex flavor.

Serving and Pairing

Serving Suggestions

Serve this cake at room temperature to enjoy its full flavor and softness. It pairs wonderfully with tea or coffee, making it ideal for brunches or afternoon gatherings. You can also serve it with a scoop of vanilla ice cream for a refreshing summer dessert.

Pairing Ideas

This cake complements fruity sides like mixed berries or a simple raspberry coulis. For a more indulgent pairing, serve it with lemon curd or a dollop of mascarpone cream. During holidays, garnish with sugared lemon slices for an elegant touch.

Storage and Freezing

How to Store

Wrap the cooled cake tightly in plastic wrap or store it in an airtight container at room temperature for up to four days. The lemon flavor intensifies over time, making it taste even better the next day.

How to Freeze

To freeze, wrap the cake or slices in plastic wrap, then place in a freezer-safe bag. It will keep well for up to three months. Thaw it at room temperature for several hours before serving. The texture remains moist and tender after thawing.

Common Mistakes to Avoid

Overbaking

Bake the cake only until a toothpick inserted in the center comes out clean. Overbaking can dry out the texture and reduce the lemon flavor's brightness.

Improper Measuring

Always measure flour correctly by spooning it into the measuring cup and leveling it off. Compacting flour can add too much to the batter, making the cake dense.

Expert Tips

Use Fresh Lemons

The best lemon pound cake uses fresh lemons. Bottled juice cannot replicate the natural aroma and sharp flavor of real lemon zest and juice.

Rest Before Slicing

Allow the cake to cool completely before slicing. This resting period helps the crumb set and enhances the flavor.

FAQs

Can I bake this cake in loaf pans?

Yes. Divide the batter between two greased loaf pans and reduce the baking time to about fifty minutes.

Can I make this cake ahead of time?

Yes. This cake actually tastes better the next day as the lemon flavor deepens.

Can I use margarine instead of butter?

Butter gives the best flavor, but margarine can work in a pinch. The taste and texture may be slightly different.

Can I add glaze before storing?

It is best to glaze the cake right before serving to maintain a fresh, glossy finish.

Why did my cake crack on top?

A crack is completely normal for pound cakes. It develops as the batter expands and sets during baking.

Conclusion

The **Famous Lemon Pound Cake** delivers everything you could want in a dessert: buttery richness, bright citrus flavor, and a soft, moist crumb that stays fresh for days. Its balance of sweetness and tang makes it both refreshing and indulgent. Perfect for holidays, celebrations, or afternoon tea, this cake is elegant yet easy to make. Whether served plain or topped with glaze and fruit, it will always impress your guests and become a family favorite for years to come.

Generated by Aaron Recipes