

Moist Pound Cake Recipe

The **Moist Pound Cake Recipe** brings timeless flavor and tender texture to your table. This cake has a buttery richness that melts in your mouth with every bite. The crumb is soft and velvety, and the golden crust adds just the right amount of crispness. This version captures all the charm of the classic pound cake while staying light, flavorful, and perfectly moist. It is an ideal choice for gatherings, celebrations, or simple everyday indulgence. If you enjoy homemade desserts that taste like comfort, try the [Homemade Triple Berry Dump Cake](#) for another easy and delicious favorite.

Why You Will Love This Pound Cake

Simple Ingredients, Perfect Results

This pound cake is made with a handful of everyday ingredients that come together to create a luxurious dessert. The creaming method traps air in the butter and sugar, giving the cake a soft crumb and beautiful rise. Each slice delivers a balance of sweetness, buttery flavor, and light texture that keeps everyone coming back for seconds.

Perfect for Any Occasion

You can enjoy this cake at any time of day. Serve it for breakfast with coffee, as a snack in the afternoon, or as dessert after dinner. It pairs beautifully with fruit, whipped cream, or a drizzle of glaze. It also makes an excellent gift for family and friends who appreciate homemade baking.

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

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Description

This Moist Pound Cake Recipe creates a buttery, tender cake with a golden crust and soft crumb. It is simple to make, stays moist for days, and tastes perfect with fruit or whipped cream.

Ingredients

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Scale 1x 2x 3x

- ☐ One cup unsalted butter, softened
 - ☐ One and a quarter cups granulated sugar
 - ☐ Four large eggs
 - ☐ One and three-quarter cups all-purpose flour
 - ☐ One teaspoon baking powder
 - ☐ One quarter teaspoon fine salt
 - ☐ One quarter cup whole milk
 - ☐ One and a half teaspoons pure vanilla extract
 - ☐ One half teaspoon lemon juice
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Preheat oven to three hundred twenty five degrees Fahrenheit and grease an eight and a half by four and a half inch loaf pan.
2. Beat butter for two minutes until smooth, then add sugar gradually and beat for five minutes until fluffy.
3. Add eggs one at a time, mixing for thirty seconds after each.
4. Stir in vanilla extract and lemon juice.
5. In a separate bowl, whisk flour, baking powder, and salt.
6. Add dry ingredients to wet mixture in three parts, alternating with milk, beginning and ending with flour.
7. Mix just until smooth and creamy.
8. Pour batter into prepared pan, smooth the top, and bake for fifty five to sixty five minutes until golden brown and a toothpick inserted in the center comes out clean.

9. Cool for ten minutes in the pan, then transfer to a wire rack to cool completely before slicing.

Notes

Use room temperature ingredients for even mixing. Cream butter and sugar properly for a light texture. 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?

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Ingredients for the Best Pound Cake

Core Ingredients

You will need the following ingredients for this recipe:

- One cup unsalted butter, softened
- One and a quarter cups granulated sugar
- Four large eggs
- One and three-quarter cups all-purpose flour
- One teaspoon baking powder
- One quarter teaspoon fine salt

- One quarter cup whole milk
- One and a half teaspoons pure vanilla extract
- One half teaspoon lemon juice

Each ingredient has a purpose. The butter provides moisture and richness, the sugar adds sweetness and structure, and the eggs give the cake its stability and tenderness. The milk keeps the crumb soft, while vanilla and lemon juice brighten the flavor.

Ingredient Tips

Make sure all ingredients are at room temperature. This ensures they blend smoothly and evenly, creating a uniform batter. Use fresh butter and real vanilla extract for the best flavor. If you want a slightly tangier taste, you can substitute half of the milk with sour cream or yogurt.

How to Make Moist Pound Cake

Preparing the Pan and Oven

Preheat your oven to three hundred twenty five degrees Fahrenheit. Grease an eight and a half by four and a half inch loaf pan with butter and line the bottom with parchment paper. Dust lightly with flour and tap out the excess. Proper preparation ensures an even rise and easy release after baking.

Creaming the Butter and Sugar

In a large mixing bowl or stand mixer, beat the softened butter on medium speed for two minutes until smooth and creamy. Gradually add the sugar and continue beating for about five minutes until the mixture becomes pale, fluffy, and light. This process builds air into the batter, which helps the cake rise perfectly in the oven.

Mixing the Batter

Adding the Eggs and Flavorings

Reduce the mixer speed to low. Add the eggs one at a time, mixing for thirty seconds between each addition. Scrape the bowl after the final egg to ensure all ingredients combine evenly. Add vanilla extract and lemon juice, mixing gently until the mixture looks silky and uniform.

Combining Dry and Wet Ingredients

In a separate bowl, whisk together the flour, baking powder, and salt. In a small bowl or measuring cup, combine the milk with a splash of vanilla. With the mixer on low, add one third of the dry ingredients to the butter mixture, then half of the milk mixture. Repeat the process, ending with the final third of the flour. Mix until the batter looks smooth and creamy but avoid overmixing.

Baking and Cooling

Baking the Cake

Spoon the thick batter into the prepared loaf pan and spread it evenly with a spatula. Tap the pan gently on the counter to remove air pockets. Bake in the center of the oven for fifty five to sixty five minutes, or until a toothpick inserted in the center comes out clean. The top should be golden brown with a fine crack down the middle.

Cooling the Cake

Remove the pan from the oven and allow the cake to cool for ten minutes. Run a knife gently around the edges, then lift the cake out and place it on a wire rack. Let it cool completely before slicing. This step helps the crumb firm up and keeps the cake moist.

Tips for Perfect Pound Cake

Cream the Butter and Sugar Properly

This step determines your cake's texture. Creaming for at least five minutes introduces air into the batter, creating a light yet rich crumb. The butter should look pale and fluffy before you add the eggs.

Use Room Temperature Ingredients

Cold butter or eggs can cause the batter to curdle, leading to a dense or uneven texture. Let all ingredients reach room temperature before mixing.

Flavor Variations

Simple Flavor Additions

Add a teaspoon of almond extract for a nutty flavor or a tablespoon of orange zest for brightness. You can also mix in half a cup of mini chocolate chips or chopped nuts for extra richness.

Toppings and Pairings

This cake is delicious on its own, but it shines even more with toppings. Dust it with powdered sugar or drizzle it with a glaze made of powdered sugar and milk. For a decadent touch, serve with whipped cream and fresh berries or a scoop of vanilla ice cream.

Storage and Freezing

How to Store

Once the cake is completely cooled, wrap it tightly in plastic wrap or place it in an airtight container. It will stay fresh at room temperature for up to four days. You can also refrigerate it for up to one week.

How to Freeze

To freeze, wrap the whole cake or individual slices in plastic wrap and then in foil. Store in an airtight container for up to three months. When ready to enjoy, thaw the cake at room temperature for several hours. For a freshly baked feel, warm slices briefly in the microwave before serving.

Common Mistakes to Avoid

Overmixing the Batter

Overmixing develops too much gluten, which can make the cake dense. Once the flour disappears, stop mixing.

Overbaking

Keep an eye on your cake during the last ten minutes of baking. If the top darkens too quickly, cover it loosely with foil. The cake is done when a toothpick inserted in the center comes out clean.

Expert Tips for Success

Measure Ingredients Accurately

Spoon flour into the measuring cup and level it with a knife instead of scooping directly from the bag. This prevents using too much flour, which can make the cake dry.

Do Not Rush Cooling

Letting the cake cool gradually keeps it moist and helps maintain the delicate crumb structure.

FAQs

Can I use self-rising flour instead of all-purpose?

Yes. If you use self-rising flour, omit the baking powder and salt.

Can I make this cake in a bundt pan?

Yes. Double the recipe and bake it in a standard bundt pan for about seventy to eighty minutes.

Can I make this cake dairy-free?

Yes. Substitute dairy-free butter and milk. The texture will remain moist and tender.

Can I add fruit to the batter?

Yes. Fold in half a cup of blueberries, raspberries, or diced peaches for a fruity twist. Coat the fruit lightly with flour before adding to prevent sinking.

Why did my cake crack on top?

The crack is normal for pound cakes. It happens naturally as the batter expands during baking.

Conclusion

The **Moist Pound Cake Recipe** is a classic dessert that delivers buttery flavor, tender crumb, and irresistible aroma. It is rich without being heavy, sweet without being overwhelming, and moist enough to enjoy for days. With simple ingredients and a few careful techniques, you can bake a

cake that feels both elegant and comforting. Whether you serve it plain, with fruit, or topped with glaze, this pound cake will always leave a lasting impression.

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