

Moist Pound Cake Recipe

The **Moist Pound Cake Recipe** delivers the rich flavor and buttery texture that make this classic dessert so irresistible. It is soft, tender, and full of delicate vanilla aroma that melts in your mouth. This version is carefully crafted to stay moist without feeling heavy, making it perfect for any occasion. Whether served with fruit, cream, or a simple glaze, it tastes like something straight from a bakery. If you love easy homemade desserts, the [Homemade Triple Berry Dump Cake](#) offers another sweet and effortless option filled with fruity flavor.

Why You Will Love This Pound Cake

Moist and Buttery Perfection

This recipe balances richness and moisture perfectly. The butter gives the cake its signature flavor while the sugar and eggs create a smooth texture that holds together beautifully. The key is mixing at the right speed and baking slowly at a moderate temperature to lock in the moisture. The result is a pound cake that stays soft even after a few days.

A Dessert for Every Occasion

This moist pound cake works for every setting. You can serve it plain with coffee, top it with whipped cream and berries for a light dessert, or drizzle it with glaze for special gatherings. Its simplicity and classic flavor make it a timeless treat for any celebration.

Moist Pound Cake Recipe

Moist Pound Cake Recipe

No reviews

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

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

Description

This Moist Pound Cake Recipe creates a rich, buttery cake with a soft texture and classic flavor. Perfect for any occasion, it stays tender for days and tastes amazing with fruit or glaze.

Ingredients

Copy to clipboard

Scale

- ☐ One cup butter, softened
 - ☐ One cup sugar
 - ☐ Four large eggs
 - ☐ Two cups all-purpose flour
 - ☐ One teaspoon baking powder
 - ☐ One teaspoon vanilla extract
 - ☐ One quarter teaspoon salt
 - ☐ Two tablespoons milk or cream
 - ☐ [Cook Mode](#) [Prevent your screen from going dark](#)
-

Instructions

1. Preheat oven to three hundred twenty five degrees Fahrenheit and grease a nine by five inch loaf pan.
2. Cream butter and sugar with an electric mixer until light and fluffy.
3. Add eggs one at a time, mixing well after each addition.
4. Stir in vanilla extract until smooth.
5. In a separate bowl, whisk together flour, baking powder, and salt.
6. Add dry ingredients to the butter mixture in two parts, alternating with milk, mixing just until combined.
7. Pour the batter into the pan and smooth the top.
8. Bake for sixty to seventy minutes until golden and a toothpick inserted in the center comes out clean.
9. Cool in the pan for fifteen minutes, then transfer to a rack to cool completely.

Notes

Use room temperature ingredients for the best texture. Add lemon zest or almond extract for flavor variations. Store wrapped at room temperature for three days or refrigerate for one week.

- 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!

Essential Ingredients

What You Will Need

This recipe uses only a few basic ingredients found in most kitchens:

- One cup butter, softened
- One cup sugar
- Four large eggs
- Two cups all-purpose flour
- One teaspoon baking powder
- One teaspoon vanilla extract
- One quarter teaspoon salt
- Two tablespoons milk or cream for extra moisture

Each ingredient plays an important role. The butter provides richness and body, the eggs help the cake rise slightly and hold together, and the milk adds softness. Vanilla brings warmth and depth that make every slice delicious.

Ingredient Variations

If you prefer a slightly different flavor, you can add lemon zest or almond extract. Replace part of the flour with cake flour for a lighter crumb, or add a spoonful of sour cream for extra tenderness. You can also mix in chopped nuts, dried fruit, or a few chocolate chips for variety.

How to Make Moist Pound Cake

Preparing the Pan and Oven

Preheat your oven to three hundred twenty five degrees Fahrenheit. Grease a nine by five inch loaf pan with butter and lightly dust it with flour. You can also line the bottom with parchment paper for easier removal. Set the pan aside while you prepare the batter.

Making the Batter

In a large mixing bowl, use an electric mixer to cream the butter and sugar until the mixture looks pale and fluffy. This process takes about three to five minutes and helps create air pockets for a lighter texture. Add the eggs one at a time, mixing well after each addition. Stir in the vanilla extract.

In a separate bowl, whisk together flour, baking powder, and salt. Add half of the dry mixture to the butter mixture, followed by one tablespoon of milk. Mix briefly, then add the remaining flour and milk. Stir just until combined. The batter should be smooth and thick but not overmixed.

Baking and Cooling

Baking the Cake

Pour the batter evenly into the prepared pan and smooth the top with a spatula. Place it in the preheated oven and bake for sixty to seventy minutes. The cake is done when a toothpick inserted in the center comes out clean. The top should be golden brown with a soft, slightly crisp crust.

Cooling and Serving

Let the cake rest in the pan for ten to fifteen minutes, then transfer it to a wire rack to cool completely. Cooling it properly prevents the bottom from becoming soggy. Once cooled, slice and serve it plain or dust with powdered sugar for a simple finish. You can also top it with fruit or glaze for extra sweetness.

Tips for Perfect Results

Keep the Ingredients at Room Temperature

Bring the butter, eggs, and milk to room temperature before mixing. This ensures smooth blending and creates a uniform batter that bakes evenly. Cold ingredients can cause the cake to turn dense.

Cream Butter and Sugar Thoroughly

The most important step is creaming the butter and sugar until light and fluffy. This process incorporates air that helps the cake rise slightly and gives it a tender crumb. Take your time with this step for the best texture.

Flavor Enhancements and Variations

Citrus and Nut Options

For a refreshing twist, add one tablespoon of lemon or orange zest. For a nutty flavor, fold in half a cup of finely chopped almonds, walnuts, or pecans. These additions make the cake more aromatic and add texture without overwhelming the classic flavor.

Glaze and Topping Ideas

Mix powdered sugar with a little milk or lemon juice to make a simple glaze. Drizzle it over the cooled cake for a sweet and glossy finish. You can also serve it with fresh berries or whipped cream for a restaurant-style presentation.

Storage and Freezing

Storing the Cake

Once completely cooled, wrap the cake tightly in plastic wrap or aluminum foil. Store it at room temperature for up to three days. If you refrigerate it, the cake will keep fresh for up to one week.

Freezing the Cake

To freeze, wrap the cooled cake tightly in plastic and then place it in an airtight container or freezer bag. It can be stored for up to three months. Thaw the cake at room temperature before serving. You can warm individual slices in the microwave for ten seconds for a fresh-baked feel.

Common Mistakes to Avoid

Overmixing the Batter

Mixing too much after adding the flour can make the cake dense. Stop mixing as soon as the dry ingredients are incorporated.

Overbaking

Check the cake at sixty minutes. Overbaking can dry out the texture. When the center feels springy and a toothpick comes out clean, remove it from the oven.

Serving Suggestions

Simple and Elegant Presentation

Serve this moist pound cake as a dessert or afternoon snack. Pair it with coffee, tea, or a cold glass of milk. For parties, serve it with a fruit compote or caramel drizzle for extra flavor.

Pairing Ideas

This cake pairs beautifully with fresh strawberries, raspberries, or peaches. During the holidays, you can add a dusting of cinnamon sugar or top it with eggnog glaze for a festive touch.

FAQs

Can I make this cake without an electric mixer?

Yes, you can mix it by hand using a sturdy spoon, though the texture may be slightly denser.

Can I use self-rising flour?

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

Can I make this recipe gluten free?

Yes, use a gluten free flour blend that substitutes one to one for regular flour.

How do I prevent cracks on top?

Cracks are common in pound cakes. To reduce them, bake at the correct temperature and avoid overmixing.

Can I double this recipe?

Yes, double the ingredients and use two loaf pans. Bake each pan on a separate rack in the oven.

Conclusion

The **Moist Pound Cake Recipe** is a timeless dessert that balances simplicity and elegance. With its buttery flavor, tender crumb, and irresistible aroma, it feels special yet easy enough for everyday baking. Whether served with fresh fruit, a drizzle of glaze, or enjoyed plain, every slice delivers comfort and satisfaction. Once you make it, this recipe will become a trusted favorite for years to come.