

Moist Vanilla Pound Cake

The **Moist Vanilla Pound Cake** is the perfect dessert for anyone who loves soft, buttery sweetness with a delicate hint of vanilla. This cake has a rich flavor, tender crumb, and irresistible aroma that fills the kitchen while it bakes. It is easy to make with simple pantry ingredients and always delivers consistent, bakery-quality results. Whether served as a breakfast treat, afternoon snack, or elegant dessert, this pound cake never disappoints. If you love comforting homemade desserts, try the [Homemade Triple Berry Dump Cake](#) for another quick and delicious recipe.

Why You Will Love This Vanilla Pound Cake

Soft, Rich, and Moist Texture

This pound cake is moist yet fluffy, with just the right amount of density to make each slice satisfying. Butter and milk create richness, while eggs give the structure that keeps it soft. The vanilla enhances the flavor and adds warmth, turning this simple dessert into something luxurious.

Perfect for Every Occasion

This cake fits any moment, from casual coffee mornings to festive celebrations. You can serve it plain, dusted with powdered sugar, or dressed up with berries, cream, or a drizzle of glaze. It also makes an excellent base for trifles or strawberry shortcake.

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

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Description

This Moist Vanilla Pound Cake is soft, buttery, and rich with the perfect touch of vanilla. It is easy to make, tender in texture, and full of classic homemade flavor.

Ingredients

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Scale

- ☐ One and three-quarter cups all-purpose flour
 - ☐ One teaspoon baking powder
 - ☐ One quarter teaspoon salt
 - ☐ Three quarters cup unsalted butter, softened
 - ☐ One cup granulated sugar
 - ☐ Two large eggs
 - ☐ Two-thirds cup whole milk
 - ☐ One tablespoon vanilla extract
 - ☐ [Cook Mode](#) Prevent your screen from going dark
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Instructions

1. Preheat oven to three hundred fifty degrees Fahrenheit and grease a loaf pan with butter or spray.
2. Whisk together flour, baking powder, and salt in a medium bowl.
3. Cream butter and sugar with a hand mixer until light and fluffy for about three minutes.
4. Add eggs one at a time, mixing well after each addition.
5. Stir in milk and vanilla extract until smooth.
6. Gradually add dry ingredients to wet mixture, mixing just until combined.
7. Pour batter into prepared pan and smooth the top.
8. Bake for sixty to seventy minutes or until a toothpick inserted in the center comes out clean.
9. Cool for fifteen minutes in the pan, then transfer to a wire rack to cool completely before slicing.

Notes

Use room temperature ingredients for the best texture. Serve with berries, whipped cream, or a drizzle of honey. 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}}

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Ingredients for the Perfect Pound Cake

Core Ingredients

Here is everything you need to make this cake:

- One and three-quarter cups all-purpose flour
- One teaspoon baking powder
- One quarter teaspoon salt
- Three quarters cup unsalted butter, softened to room temperature
- One cup granulated sugar
- Two large eggs
- Two-thirds cup whole milk
- One tablespoon vanilla extract

These ingredients come together to create a smooth, flavorful batter that bakes into a soft, moist cake. The butter provides richness, the sugar adds sweetness, and the milk keeps it tender. Vanilla

extract brings the flavor to life, while the baking powder ensures just the right lift.

Ingredient Tips and Substitutions

For the best flavor, use pure vanilla extract or vanilla bean paste. If you prefer a slightly tangy taste, replace two tablespoons of milk with sour cream or yogurt. This small change enhances the texture and moisture without affecting the flavor. All ingredients should be at room temperature for a smooth, even batter.

How to Make Moist Vanilla Pound Cake

Preparing the Pan and Dry Ingredients

Preheat the oven to three hundred fifty degrees Fahrenheit. Grease a loaf pan with butter or nonstick spray, then dust lightly with flour. In a medium bowl, whisk together flour, baking powder, and salt. This helps the leavening distribute evenly and prevents clumping later.

Mixing the Wet Ingredients

In a large bowl, cream the softened butter and sugar together with a hand mixer or stand mixer for about three minutes. The mixture should look pale and fluffy. Add the eggs one at a time, mixing well after each addition. Pour in the milk and vanilla extract and beat until smooth. The batter will look creamy and thick.

Combining and Baking

Mixing the Batter

Gradually add the dry ingredients to the wet mixture in small portions. Mix gently after each addition until just combined. Overmixing can make the cake dense, so stop as soon as the flour is fully incorporated. Use a spatula to scrape the sides and bottom of the bowl to ensure everything mixes evenly.

Baking the Cake

Pour the batter into the prepared loaf pan and smooth the top with a spatula. Place the pan in the center of the preheated oven and bake for sixty to seventy minutes. Check for doneness by inserting a toothpick into the center; it should come out clean with only a few moist crumbs. If the top begins to brown too quickly, cover it loosely with foil during the last twenty minutes.

Cooling and Serving

Cooling the Cake

Allow the cake to cool in the pan for fifteen minutes. Run a knife gently along the edges to loosen it, then transfer to a wire rack to cool completely. Cooling helps the crumb set and makes the cake easier to slice without crumbling.

Serving Suggestions

Serve this cake plain for a classic touch or top it with whipped cream and fresh berries for added freshness. It also tastes wonderful with honey, caramel drizzle, or a light dusting of powdered sugar. For a warm treat, heat each slice for a few seconds in the microwave and enjoy it with a cup of coffee or tea.

Expert Tips for Success

Cream the Butter and Sugar Well

Creaming the butter and sugar is key to the cake's light texture. Beat until the mixture is pale and fluffy, as this incorporates air into the batter. This step determines how tender the final cake will be.

Add Eggs and Milk Gradually

Add eggs one at a time and mix slowly to avoid curdling. When adding milk, do so in small amounts to maintain a smooth, consistent texture. This method keeps the batter light and airy.

Flavor Variations

Simple Additions for Extra Flavor

Add half a teaspoon of almond extract for a subtle nutty flavor, or stir in a tablespoon of lemon zest for brightness. For a sweet twist, mix in mini chocolate chips or a swirl of caramel before baking.

Creative Serving Ideas

This cake pairs beautifully with fruit compote, whipped cream, or ice cream. You can also toast slices lightly and spread butter or jam on top for a quick breakfast treat. During holidays, drizzle a simple glaze made from powdered sugar and milk to add a festive touch.

Storage and Reheating

Storing the Cake

Store leftover cake in an airtight container at room temperature for up to four days. The flavor actually deepens after a day, making it even better the next time you serve it. You can also refrigerate it for up to one week.

Freezing and Reheating

To freeze, wrap the entire cake or individual slices in plastic wrap, then place them in a freezer bag or airtight container. It will stay fresh for up to three months. When ready to enjoy, thaw at room temperature for two hours or reheat a slice in the microwave for fifteen seconds.

Common Mistakes to Avoid

Overmixing

Once you add the dry ingredients, mix just until the batter looks smooth. Overmixing removes the air you worked to add during creaming, which makes the cake dense.

Overbaking

Keep an eye on your cake during the last ten minutes of baking. When the top turns golden and a toothpick comes out clean, it is ready. Overbaking can make the texture dry and crumbly.

FAQs

Can I make this cake without a mixer?

Yes. You can mix by hand with a sturdy whisk or spoon. It takes more effort, but the results are just as tasty.

Can I double the recipe?

Yes. Double all ingredients and divide the batter evenly into two loaf pans. Adjust baking time by about ten minutes.

Can I use self-rising flour?

Yes. Omit the baking powder and salt since self-rising flour already includes both.

Can I make this cake dairy-free?

Yes. Use plant-based butter and milk alternatives like almond or oat milk. The texture will still be soft and moist.

Why did my cake crack on top?

A small crack is normal for pound cakes. It forms naturally as the batter expands during baking.

Conclusion

The **Moist Vanilla Pound Cake** is a classic dessert that proves simplicity and flavor can go hand in hand. It has a golden crust, a soft crumb, and the perfect balance of sweetness and vanilla aroma. With minimal ingredients and easy steps, you can create a cake that tastes like it came from a bakery. Serve it with fruit, glaze, or ice cream for an elegant finish, or enjoy it plain for pure vanilla perfection. This is the kind of dessert that everyone will ask for again and again.