



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Honey Vanilla Pound Cake –

½ pound (2 sticks) unsalted butter, at room temperature

1 ¼ cup sugar

4 extra-large eggs, at room temperature

2 tbl. honey

2 tsp. pure vanilla extract

1 tsp. grated lemon zest

2 cups sifted cake flour

1 tsp. kosher salt

½ tsp. baking powder

1. Preheat the oven to 350°. Grease the bottom of an 8 ½ x 4 ½ x 2 ½ inch loaf pan. Line the bottom with parchment or waxed paper, then grease and flour the pan.

2. In the bowl of an electric mixer fitted with the paddle attachment, cream the butter and sugar on medium speed for 3 – 4 minutes, until light. Meanwhile, put the eggs, honey, vanilla and lemon zest in a glass measuring cup but do not combine. With the mixer on medium-speed, add the egg mixture, one egg at a time, scraping down the bowl and allowing each egg to become incorporated before adding the next egg.

3. Sift together the flour, salt and baking powder. With mixer on low speed, add it slowly to the batter until just combined. Finish mixing the batter with a rubber spatula and pour it into the prepared pan. Smooth the top. Bake for 50 – 60 minutes, until a toothpick inserted in the center comes out clean. Cool for 15 minutes, turn out onto a baking rack and cool completely.

Credit: Ina Garten, The Barefoot Contessa