

Pound Cake

Ingredients

1 1/2 c Butter (softened)

2 c Flour

1 t Salt

1 c Sugar

1 t Vanilla Extract

6 Eggs

Instructions

1. Preheat oven to 350 degrees. Spray 2 9-by-5-inch loaf pans; set aside. Whisk flour and salt in a medium bowl; set aside.

2. Put butter, granulated sugar, and vanilla in the bowl of an electric mixer fitted with the paddle attachment. Mix on medium-low speed until pale and fluffy, 3 to 5 minutes. Add eggs, 1 at a time, beating until combined after each addition. Reduce speed to low; mix in flour mixture until just combined.

3. Spoon half of batter into each prepared pan, and smooth with an offset spatula. Bake, rotating pan halfway through, until cake is golden and a cake tester inserted into the center comes out clean, 40 to 45 minutes. Let cool on a wire rack 10 to 15 minutes. Turn out onto rack, and let cool

Pound Cake

completely. Cake can be stored at room temperature, wrapped well in plastic, up to 3 days.