

BAREFOOT CONTESSA'S ORANGE POUND CAKE

Ingredients:

- 1/2 pound (2 sticks) unsalted butter, at room temperature
- 2 1/2 cups granulated sugar, divided
- 4 extra-large eggs, at room temperature
- 1/3 cup grated orange zest (approx. 6 oranges)
- 3 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon kosher salt
- 3/4 cup freshly squeezed orange juice, divided
- 3/4 cup buttermilk, at room temperature
- 1 teaspoon pure vanilla extract

Instructions:

1. Preheat oven to 350°F.
2. Butter and flour 2 loaf pans.
3. Cream butter and 2 cups of sugar in bowl of stand mixer.
4. Mix in eggs, one at a time; add zest.
5. Sift flour, baking powder, baking soda and salt together.
6. In another bowl mix 1/4 cup orange juice, buttermilk, and vanilla.
7. Add flour and buttermilk mixture alternatively to the batter, beginning and ending with flour.
8. Divide between 2 pans and smooth the tops.
9. Bake for 45 minutes or until tester comes out clean.
10. Cool for 10 minutes. Remove from pan. Place on wire rack over sheet pan.

Make syrup while cake is baking:

Blend remaining 1/2 cup sugar and 1/2 cup orange juice.

Cook over low heat till the sugar is dissolved.

Spoon over cakes and allow them to cool completely.

Source: Food.com

MISS DOT'S POUND CAKE RECIPE – from HGTV's "HOME TOWN"

Ingredients:

- 3 cups of all-purpose flour
- 3 cups of sugar
- 6 eggs
- 3 sticks of butter
- 8 oz. of cream cheese
- 1 teaspoon of vanilla extract
- ½ teaspoon salt

Instructions:

1. Beat the ingredients together well.
2. Pour into a greased and floured Bundt pan (for class use 2 loaf pans)
3. Place it into a cold oven.
4. Bake at 300 degrees for an hour and a half. (For loaf pans, check at 35-45 minutes.)
5. Take it out carefully, and your pound cake should be complete.

Source: laurelmercantile.com

POUND CAKE PERFECTION

Ingredients: Make using amounts in ()

- 3 large eggs plus 4 yolks room temp (6 eggs, 8 yolks)
- 1 teaspoon vanilla extract (2 teaspoons)
- 1/4 cup whole milk, divided (1/2 cup)
- 1 ¾ cups cake flour (3 ½ cups)
- ¼ teaspoon table salt (1/2 teaspoon)
- 1 teaspoon baking powder (2 teaspoons)
- 1 1/4 cups granulated sugar (2 ½ cups)
- 2 sticks plus 2 tablespoons unsalted butter, room temp (4 sticks plus 4 tablespoons)

Instructions:

1. Preheat the oven to at 350°F. Butter and flour a 9"x5" loaf pan or 12 cup Bundt pan.
2. Combine the eggs, yolks, vanilla and half the milk in a small bowl, whisk to combine and set aside.
3. Sift together the flour, salt, and baking powder into mixer bowl. Add the sugar and mix at low speed for 30 seconds. Add the butter to the flour and mix until combined. Add the other ½ of the milk and increase the speed to medium high. Mix for a full 2-3 minutes. The batter will lighten in color and texture.
4. Scrape the bowl and paddle thoroughly. On low speed, add the egg mixture in 3 increments, scraping the bowl after each addition. Mix just until the eggs are incorporated.
5. Pour the batter into the prepared pan and smooth to an even layer.
6. Bake until a toothpick inserted in the middle comes out clean (about 55-65 minutes).

For class, make the 2x recipe and use 2 loaf pans

Source: BakingSense.com

CHOCOLATE MARBLE POUND CAKE

Ingredients (Make this recipe 2 times for class)

- Vegetable oil cooking spray
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1 1/2 sticks (6 ounces) unsalted butter, softened, plus 3 tablespoons melted
- 2 tablespoons unsweetened cocoa powder, preferably Dutch process
- 1 1/3 cups granulated sugar
- 2 large eggs
- 1 teaspoon pure vanilla extract
- 1/2 cup heavy cream or milk
- Confectioners' sugar, for dusting

Instructions:

1. Preheat the oven to 350°F. Spray an 8-by-4-inch loaf pan with vegetable oil cooking spray and line it with parchment paper. Spray the paper.
2. In a medium bowl, whisk the flour with the baking powder and salt. In another medium bowl, combine the melted butter with the cocoa until smooth.
3. In a food processor, combine the softened butter with the granulated sugar. Add the eggs and vanilla and process until smooth. Add the dry ingredients and pulse just until combined. Add the cream and process until smooth. Transfer 1 cup of the batter to the bowl with the cocoa and stir until smooth.
4. Spoon half of the remaining batter into the prepared pan and smooth the surface. Spread the chocolate batter in the pan, then cover with the remaining plain batter. Using a table knife, cut 5 swirls in the batter. Bake the pound cake for 25 minutes. Reduce the temperature to 325°F and bake for 25 minutes more. Cover loosely with foil and bake for 15 to 20 minutes longer, or until the cake is lightly browned and a toothpick inserted in the center comes out with moist crumbs attached. Let the pound cake cool in the pan for 10 minutes, then unmold and let cool completely on a wire rack. Dust with confectioners' sugar before serving.

Source: foodandwine.com

GIADA'S LEMON RICOTTA POUND CAKE

Ingredients: (Make the 2x recipe)

- 1/2 cup (1 stick) unsalted butter (2 sticks)
- 1 cup sugar (2 cups)
- 1 cup ricotta cheese at room temperature (2 cups)
- 3 eggs at room temperature (6 eggs)
- 3 teaspoons lemon zest from 3 lemons (6 teaspoon – about 6 lemons)
- 3 tablespoons freshly squeezed lemon juice (6 tablespoons)
- 1/2 teaspoon vanilla extract (1 teaspoon)
- 1 ¾ cup all-purpose flour (3 ½ cups)
- 1 1/2 teaspoons baking powder (1 tablespoon)
- 1/2 teaspoon kosher salt (1 teaspoon)

For the glaze:

- 1/2 cup powdered sugar (1 cup powdered sugar)
- 1/8 teaspoon kosher salt (1/4 teaspoon)
- 1 tablespoon freshly squeezed lemon juice from 1/2 lemon (2 tablespoons)

Instructions:

- Preheat the oven to 350°F. Butter two 9x5 inch loaf pans and line the bottom and sides with a strip of parchment paper.
- In the bowl of a stand mixer, add the butter, sugar, and ricotta cheese. Beat the mixture on medium speed until light and fluffy, about 3 minutes. Reduce the speed to low and add the eggs, one at a time, making sure each addition is fully incorporated before adding the next egg. Add the lemon zest, lemon juice and vanilla extract and beat to combine. Add the flour, baking powder and salt. Using a rubber spatula, fold the ingredients together until just combined. Do not over mix. Pour into pans.
- Bake for 50 to 60 minutes or until a toothpick inserted in the center comes out clean. Remove to a rack to cool for 1 hour.
- In a small bowl, whisk together the powdered sugar, salt, and lemon juice until smooth. Poke a few holes in the cake using a small skewer. Drizzle the top with the glaze and allow to set for at least 15 minutes. Remove from the pan and slice.

* Note: To make this gluten free simply sub in 1 cup all-purpose gluten free flour blend and 1/2 cup almond flour for the all-purpose flour in the recipe.

Source:giadzy.com