

# Iced Lemon Pound Cake

Cook: 45–65 minutes (depending on pan size)

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*A dense, buttery loaf brightened with fresh lemon zest and juice, crowned by a thick, tangy lemon icing that sets to a glossy finish. Expect an ultra-moist, velvety crumb with caramelized edges and vibrant citrus perfume.*

## Ingredients

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- 1 1/2 cups (188g) all-purpose flour (spooned and leveled)
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup (226g) unsalted butter (softened to room temperature)
- 1 cup (200g) granulated sugar
- 3 large eggs (at room temperature)
- 1/4 cup (60g) sour cream (at room temperature)
- 1 teaspoon lemon zest
- 3 Tbsp (45 ml) lemon juice (freshly squeezed)
- 1 teaspoon vanilla extract (pure)
- 1 cup (120g) confectioners' sugar (sifted)
- 1 1/2 Tbsp (22 ml) lemon juice
- 1 Tbsp (15 ml) heavy cream or milk

## Instructions

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1. Adjust an oven rack to the lower-third position and preheat the oven to 350°F (177°C). Grease an 8x4-inch loaf pan (or a 9x5-inch loaf pan for a shorter loaf).
2. In a large bowl, whisk together the flour, baking powder, and salt; set aside.
3. With a handheld or stand mixer, beat the butter on high speed until smooth and creamy, about 1 minute.
4. Add the granulated sugar and beat on high speed for 2 minutes until creamed, scraping down the bowl as needed.
5. With the mixer on low speed, add the eggs one at a time. Stop the mixer, then add the sour cream, lemon juice, lemon zest, and vanilla; beat on medium speed until combined (the mixture may look curdled).
6. With the mixer on low speed, slowly add the dry ingredients just until combined. If needed, whisk briefly to remove large lumps. Do not overmix; the batter will be very thick.
7. Spoon and spread the batter evenly into the prepared pan.
8. Bake 55–65 minutes for an 8x4-inch pan or 45–60 minutes for a 9x5-inch pan, tenting with foil halfway through to prevent over-browning. The cake is done when a toothpick inserted in the center comes out mostly clean with a few moist crumbs.

9. Transfer to a wire rack. Cool the cake in the pan for 1 hour, then carefully remove from the pan to continue cooling (you may glaze while slightly warm or when fully cool).

10. Make the icing: In a bowl, whisk together confectioners' sugar, lemon juice, and heavy cream (or milk) until smooth.

11. Pour or spread the icing over the cake. Serve immediately or once set. Store covered up to 3 days at room temperature or up to 1 week in the refrigerator.

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**Tags: Dessert, Pound Cake, Lemon, Loaf, Icing, Baking**

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