PREP: 30mins
COOK: 1hr
SERVES: 12

Vanilla Pound Cake

Emelia shows you how to make this simple yet delicious Vanilla Pound Cake served with Chantilly and Macerated Raspberries.

Ingredients

Pound Cake

300 grams unsalted butter, softened
425 grams caster sugar
1 TBSP Organic Vanilla Extract
4 whole eggs
1/2 TSP salt
1/2 TSP baking powder
80 grams sour cream
300 grams plain flour

Vanilla Chantilly

150 grams thickened cream
1 TSP Vanilla Bean Paste
2 TBSP icing sugar mixture

Method - Pound Cake

STEP 1

Preheat oven to 160 degrees.

STEP 2

In the bowl of a stand mixer fitted with the paddle attachment, mix together the butter, sugar and Queen Organic Vanilla Extract until light, creamy and fluffy.

STEP 3

Add in the eggs, and mix until the mixture is looking soft and fluffy. Once it is nice and pale, add the salt, baking powder and sour cream and mix to combine.

STEP 4

Add in the flour and mix until just combined. Try not to overmix the batter as this can cause the cake to become very firm.

STEP 5

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Ingredients

Macerated Raspberries

1 punnet raspberries

1 1/2 TBSP caster sugar

1 TSP Organic Vanilla Extract

Method - Pound Cake

Pour the batter into an oiled and floured loaf tin and bake for 1 hour - 1.5 hours or until a skewer comes out cleanly.

STEP 6

Allow to cool for 10 minutes before turning out to cool completely.

Method - Vanilla Chantilly

STEP 1

Mix all ingredients together and whisk until thickened.

Method - Macerated Raspberries

STEP 1

Mix all ingredients together and set aside for 30 minutes - 1 hour or until the juices are extracted from the raspberries.

STEP 2

Serve a slice of cake, with a rocher of cream and raspberries.

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