



PREP: 25 min
COOK: 50 min
SERVES: 10

Lemon Cream Pound Cake

This buttery lemon cake is just as perfect after dinner with a dollop of cream and a pile of berries, as it is next to a cup of tea mid-afternoon.

Ingredients

3 cups (660g) sugar
240g butter
7 eggs
3 cups (450g) plain flour
1 cup (250ml) cream
1 tsp Queen Organic Vanilla Bean Paste
1 tsp Queen Natural Lemon Extract

Method

STEP 1

Grease an 8 inch tube pan with baking spray.

STEP 2

Cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Add vanilla and lemon extract, mix well.

STEP 3

Add half the flour, mix well, then add cream and mix well. Add remaining flour and mix until thoroughly combined.

STEP 4

Pour batter into prepared pan and place in a cold oven. Set the oven temperature to 175C and bake for 50-60 minutes. Cake is done when a skewer inserted into middle of cake comes out clean. Remove from oven and cool in pan 5 minutes, then transfer to a wire rack to cool completely.

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