

Reduce by 3

POUNDCAKE

YIELD 3 Loaves, 9 in. × 5 in. (23 cm × 13 cm)**METHOD** Creaming

Cake flour	1 lb. 5 oz.	630 g	100%
Baking powder	0.37 oz. (2½ tsp.)	11 g	1.8%
Baking soda	0.04 oz. (¼ tsp.)	1 g	0.1%
Unsalted butter, room temperature	15 oz.	450 g	71%
Granulated sugar	1 lb. 7 oz.	690 g	109%
Corn syrup or additional granulated sugar	1 oz.	30 g	5%
Salt	0.37 oz. (1½ tsp.)	11 g	1.8%
Eggs, room temperature	1 lb. (10 eggs)	480 g	76%
Vanilla extract	0.25 fl. oz. (1½ tsp.)	7.5 ml	1.2%
Almond extract (optional)	0.25 fl. oz. (1½ tsp.)	7.5 ml	1.2%
Lemon zest, grated	0.04 oz. (½ tsp.)	1 g	0.2%
Orange zest, grated	0.04 oz. (½ tsp.)	1 g	0.2%
Buttermilk, room temperature	8 fl. oz.	240 ml	38%
Total batter weight:	5 lb. 5 oz.	2559 g	405%

MISE EN PLACE

- Allow butter, eggs and buttermilk to come to room temperature.
- Zest lemon and orange.
- Grease pans.
- Preheat oven to 400°F (200°C).



- 1 Sift the flour, baking powder and baking soda together. Set aside.
- 2 Cream the butter until light and lump-free. Add the sugar, corn syrup, if using, and salt. Cream on medium speed until light and fluffy. Add the eggs a few at a time, allowing them to be completely incorporated before adding more eggs. Scrape down the bowl after each addition.
- 3 Add the vanilla and almond extract, if using, and the lemon and orange zests.
- 4 Fold in the dry ingredients alternately with the buttermilk in three additions each.
- 5 Divide the batter evenly into three 9-inch × 5-inch (23-centimeter × 13-centimeter) greased loaf pans. Bake at 400°F (200°C) for 15 minutes, then reduce the oven temperature to 350°F (180°C). Bake until the centers of the cakes bounce back when lightly pressed, approximately 45–55 minutes. If the cakes begin to darken as they bake, cover them loosely with aluminum foil.
- 6 Cool the cakes in their pans on a wire rack for 10 minutes. Unmold and cool completely.

Variations:

Chocolate Poundcake—Reduce the flour to 1 pounds 2 ounces (530 grams/85%). Sift 3 ounces (90 grams/14%) cocoa powder with the remaining flour.

French-Style Fruitcake—Add 2.25 fluid ounces (67.5 milliliters/10%) rum to the buttermilk. Fold 9 ounces (270 grams/43%) finely diced nuts, raisins and candied fruit into the batter after the dry ingredients. After baking, brush the cake with additional rum.

Approximate values per ½-cake serving: **Calories** 240, **Total fat** 11 g, **Saturated fat** 7 g, **Cholesterol** 80 mg, **Sodium** 170 mg, **Total carbohydrates** 132 g, **Protein** 3 g



① The creamed butter.



② Adding the eggs to the creamed butter and sugar.



③ The poundcake batter.