

(Meyer) Lemon Pound Cake (adapted from [The Gourmet Cookbook](#) by Ruth Reichl)
recipe from [simmer down! \(a food lover's blog\)](#)

I made this cake with fragrant Meyer lemons, but regular lemons will do just fine. However, you will likely need more lemons for the curd if you don't use Meyers, which tend to be much juicier.

for the cake:

2 cups cake flour (not self-rising)
1 tsp baking powder
¼ tsp salt
zest of 5 lemons (about ¼ cup)
2 sticks (½ lb) unsalted butter, softened
2 cups sugar
6 large eggs
1 ½ teaspoons vanilla extract
¼ cup fresh lemon juice
¼ cup whole milk

for the glaze:

1 cup plus 1 Tbs powdered sugar
2 Tbs fresh lemon juice

Lightly grease and flour a 2-quart kugelhupf pan or bundt pan (a neutral-flavored cooking spray works well to get in the nooks & crannies). Knock out excess flour. Place a rack in the center of the oven and preheat oven to 325°.

In a medium bowl, whisk together the dry ingredients and zest. Cream the butter and sugar in a stand mixer or with an electric mixer until pale and fluffy, 2-3 minutes. Add eggs one at a time, beating well after each addition; then add vanilla. Reduce mix speed to low and beat in ⅓ of the flour, the milk, another ⅓ of the flour, the lemon juice, and the remaining flour, beating until just combined and scraping the sides of the bowl as needed. Pour the batter into the prepared pan (place on a baking sheet for easier transport in and out of the oven) and bake until top is browned and a skewer or knife inserted into the center comes out clean (original recipe specified 45-55 minutes but mine took about an hour and 10 minutes). Meanwhile, make glaze by combining powdered sugar and lemon juice until sugar is fully dissolved.

Cool cake in the pan for 15 minutes (see photo- a wine bottle works well for this). Invert on a rack and allow to cool completely before glazing. Put cake on a serving plate and pour glaze over top, allowing it to drip down the sides. If storing for later use, allow glaze to set before covering. This cake keeps well for several days if wrapped and refrigerated; allow to come to room temperature before serving.