

Lemon-Buttermilk Pound Cake

yield: 2 cakes

Pan Spray	¼ teaspoon (1g) baking soda
10 oz (285 g) unsalted butter, room temperature	1 teaspoon (5g) salt
12 oz (340 g) granulated sugar	¾ cup (180ml) buttermilk, room temperature
6 eggs, room temperature	2 teaspoons (10g) Dreidoppel Citroperl (DRE 17403 7)
6 oz (170g) cake flour	Juice of 2 medium lemons
6 oz (170 g) bread flour	
4 teaspoons (15g) baking powder	

1. Coat pans with pan spray.
2. Cream the butter and sugar together until the mixture is light and fluffy. Beat in the eggs, 1 at a time. Continue beating for 1 minute.
3. Sift together the flour, baking powder, baking soda, and salt. Combine the buttermilk, **Dreidoppel Citroperl (DRE 17403 7)**, and lemon juice. Add the dry ingredients to the egg mixture in 2 parts, alternating with the buttermilk.
4. Divide the batter evenly between the prepared pans. They should not be more than three-quarters full.
5. Bake at 375°F (190°C) for approximately 35 minutes or until baked through. A wooden skewer inserted into the cake should come out clean. Let the cakes cool for a few minutes, then unmold and finish cooling on a rack. If left to cool in the pans, they will become wet from trapped steam.



International Foods & Ingredients
760 Lakeside Drive, Gurnee, IL 60031
P: 847-855-7400 • F: 847-855-7408
www.ifigourmet.com