

**ADULT KING ARTHUR FLOUR  
BAKING CONTEST – CLASS 65, LOT 84  
RECIPE: LEMON-GLAZED POUND CAKE**

**CAKE**

3/4 cup plus 2 tablespoons (1-3/4 sticks, 7 ounces) unsalted butter  
1 (3-ounce) package cream cheese  
1/2 teaspoon salt  
1-1/2 cups sugar  
1-3/4 cups King Arthur Unbleached All-Purpose Flour  
1 teaspoon baking powder  
2 teaspoons vanilla extract  
1/2 teaspoon lemon oil  
5 large eggs

**GLAZE**

1/4 cup (2 ounces) fresh lemon juice  
1/2 cup granulated sugar

**CAKE:** Preheat your oven to 350°F and grease bundt-style pan. In a medium-sized mixing bowl, beat together the butter and cream cheese until soft and fluffy. Add the salt, sugar, flour and baking powder, and beat for 5 minutes; the batter will be stiff.

Add the vanilla and lemon oil, and 1 egg. Beat well. Continue to add the eggs, one at a time, beating well and scraping the sides and bottom of the bowl after each addition. When done, the batter will be very fluffy. Spoon the batter into the prepared pan.

Bake the cake for 55-60 minutes, or until a cake tester inserted into the center comes out clean.

**GLAZE:** Just before the cake is done, combine the lemon juice and sugar and heat over low heat until the sugar is dissolved; don't let the mixture boil.

Remove the cake from the oven; allow it to cool for 10 minutes in the pan.

Turn it out onto a wire rack or serving platter. Poke the top all over with a cake tester or toothpick, and gradually drizzle the glaze over it, pausing occasionally

to let it sink in. Allow the cake to cool for several hours before slicing.

Yield: about 16 servings.