

Buttermilk Pound Cake

Yield: 16 servings.

- 3 cups cake flour**
- ½ teaspoon baking powder**
- 3 sticks salted butter, softened**
- 3 cups sugar**
- 6 eggs at room temperature**
- 1 cup buttermilk, warmed**
- 1 teaspoon vanilla extract**
- 1 teaspoon orange extract**
- 1 teaspoon lemon extract**

Grease and flour a 9-inch tube cake pan. Mix together flour and baking powder; set aside. Cream together butter and sugar until light and fluffy. Add eggs, one at a time, mixing well. With the mixer on low speed, add the flour mixture a little at a time, alternating with buttermilk and ending with flour. Add extracts. Pour into prepared cake pan and place in cold oven. Bake at 350° for 1 hour and 15 minutes. Remove from oven, cover with aluminum foil, and let sit until cool.

Vanilla Cream Cheese Frosting

- 6 ounces unsalted butter, softened**
- 8 ounces cream cheese, softened**
- 3 cups powdered sugar**
- 2 tablespoons buttermilk**
- 1 teaspoon vanilla extract**

In a large bowl, beat together the butter and cream cheese with an electric mixer. With the mixer on low speed, add the powdered sugar a cup at a time until smooth and creamy. Beat in the buttermilk and vanilla extract.

