

## **LEMON POUND CAKE**

### ***The Cooks Next Door***

1 3/4 c. flour  
1/2 tsp. salt  
1 c. unsalted butter, room temperature  
1 1/2 c. sugar  
3 lg. eggs  
1 tsp. vanilla extract  
1 tsp. lemon extract  
zest of 2 lemons  
1/4 c. milk

Preheat oven to 350 degrees. Butter and flour a 9x5x3 loaf pan. Combine flour and salt in a bowl and set aside.

Using a mixer, beat butter in large bowl until fluffy. Gradually add sugar, beating until well blended. Beat in eggs 1 at a time. Beat in extracts and zest. Beat in half of the flour mixture, then milk, then remaining flour. Spread batter evenly in prepared pan.

Bake cake until golden and tester comes out clean - about 1 hour and 15 minutes. Cool cake in pan 10 minutes. Cut around pan sides to loosen cake. Turn cake out onto rack and cool completely.

## **LEMON CREAM**

4 oz. cream cheese  
1/2 c. sugar  
1 c. heavy whipping cream  
Juice of 1 lemon  
Zest of 1 lemon

Whip the cream cheese and sugar together until light and fluffy. Add zest and juice and mix until fully combined. Add whipping cream and whip until stiff peaks form.

