

Lemon Pound Cake

**For big ol' bundt pan only*

I think the lemon just might be a perfect food. Its flavors offer both intense sour and sweetness, one of my favorite combinations. Lemon pound cake on its own plays up the sweet side of the citrus but drizzled with the lemon glaze, the cake offers that taste bud-teasing interplay I crave.

ingredients:

- 1 1/4 C unsalted butter
- 3 C sugar
- 6 eggs, room temperature
- 3 C flour
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1/4 C fresh lemon juice
- 5 tbsp grated lemon zest (about the zest of 4-5 average lemons)
- 1/4 tsp vanilla extract
- 1/2 C sour cream
- 1/4 C whole milk

1. Preheat oven to 350 degrees.
2. Beat butter with an electric mixer on a medium-slow speed while slowly adding sugar. Continue until mixture is fluffy, about 3 minutes.
3. Crack eggs into a separate bowl and add to batter one at a time. Then beat on medium speed for an additional 2 minutes.
4. In another bowl, sift together flour, baking soda and salt. Set aside.
5. Mix together lemon juice, lemon zest, vanilla, sour cream and milk.
6. Turn the mixer speed to low. Beginning and ending with the flour, add 1/3 of the flour into the mixing bowl, then 1/2 of the sour cream mixture, alternating until all ingredients are mixed.
7. Pour batter into a big ol' bundt pan that has been greased and floured.
8. Bake until just done, about 55 minutes or until inserted cake tester or skewer comes out clean—check cake often to be sure not to overbake.
9. Invert cake onto a cooling rack or serving plate. If cake resists, cool in the pan for 15 minutes before inverting. (If cake still resists, cool an additional 15 minutes in the pan.) Cool completely before glazing, at least 1 hour.

Lemon Glaze

Citrus glazes bring this incredible, sweet-tart dimension to the citrus-flavored cakes. Although you might never think to call a cake “refreshing,” I actually find this flavor very refreshing, even on a hot day.

ingredients:

- 2 C powdered sugar, sifted
- juice of 1-2 lemons

1. Put sifted powdered sugar in a small mixing bowl.
2. Using a whisk, add lemon juice to powdered sugar 1 tbsp at a time until sugar is completely dissolved and mixture is just thin enough to pour over cake.

Orange Dream Pound Cake

**For big ol' bundt pan only*

A few years ago, my friends Paul, Anna and I went to visit one of the few remaining orange groves in Los Angeles' San Fernando Valley. Believe it or not, although I spent six years of my childhood in Florida, I never saw an orange grove. So, on this day in “the Valley,” we went crazy climbing trees and grabbing bags of oranges. Fun activity, but at the end of the day we had about 50 oranges and nothing to do with them. That's how this cake was born.

additional ingredients:

- 5 tbsp orange zest (about the zest of 3-4 average oranges)
- 1/4 C fresh squeezed orange juice
- Omit the lemon juice and zest.

1. Follow the recipe for the Lemon Pound Cake, except, in step #5, substitute 5 tbsp of orange zest for the lemon zest in the recipe and replace the lemon juice with 1/4 cup of fresh orange juice.

Orange Glaze

additional ingredients:

- 2 tsp orange zest
- juice of 1 medium orange

Follow the instructions for Lemon Glaze but in step #2, add the zest and use orange juice instead of lemon.