

Pound Cake

Servings One cake	Prep time : 10min	Cook time : 45min	Resting time : -
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Ingredients

- 4 eggs
- 200g of sugar
- 200g of all-purpose flour
- 200g of unsalted butter

Step by Step instructions

Prepare the Batter

Cream the butter and sugar until pale and fluffy. Add the eggs one at a time, mixing well after each addition. Sift and gently fold in the flour, making sure not to overmix to keep the cake tender.

Bake to Perfection

Pour the batter into a buttered and floured loaf pan. Smooth the top and bake until the cake is golden and a skewer inserted in the center comes out clean.

Flavor Variations (Optional)

For a lemon version, add finely grated zest. For a richer taste, add a dash of dark rum or vanilla extract.

Cool and Serve

Let the cake cool slightly before removing it from the pan. Slice and enjoy warm or at room temperature.