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raspberry lemon pound cake

PREP: 10 MIN / TOTAL: 1 HR 20 MIN / SERVES 10

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|---------------------------------|--|
| 1½ cups all-purpose flour | 2 teaspoons vanilla extract |
| ¼ teaspoon baking soda | 1 container (6 ounces) fresh raspberries |
| ¼ teaspoon salt | ½ cup confectioners' sugar |
| 1 cup granulated sugar | 5 tablespoons heavy or whipping cream |
| ½ cup salted butter, softened | 1 tablespoon seedless raspberry jam |
| 4 ounces cream cheese, softened | |
| 1 teaspoon grated lemon zest | |
| 3 large eggs, room temperature | |

1. Preheat the oven to 325°F. Grease and lightly flour an 8½ × 4½-inch loaf pan.
2. In a large bowl, whisk the flour, baking soda, and salt. In a second bowl and using a mixer on medium speed, beat the sugar, butter, cream cheese, and lemon zest until smooth. Beat in the eggs, one at a time, scraping the sides of the bowl as needed. Beat in the vanilla. In 2 batches, beat in the flour mixture until just combined. Gently fold the raspberries into the batter.
3. Transfer the batter to the prepared pan; smooth the top. Bake 1 hour 5 minutes to 1 hour 10 minutes, or until a toothpick inserted into the center comes out clean. Cool 10 minutes on a wire rack. Loosen the sides with a small knife. Invert onto the rack. Let cool.
4. Meanwhile, prepare the glaze: In a blender, puree the confectioners' sugar, heavy cream, and raspberry jam until smooth, scraping down the sides as needed. Drizzle over the cooled cake.

Each serving About 290 calories, 3g protein, 35g carbohydrate, 15g fat (9g saturated), 2g fiber, 215mg sodium.