

raspberry lemon pound cake

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

1½ cups all-purpose flour

¼ teaspoon baking soda

¼ teaspoon salt

1 cup granulated sugar

½ cup salted butter,
softened

4 ounces cream cheese,
softened

1 teaspoon grated lemon
zest

3 large eggs, room
temperature

2 teaspoons vanilla
extract

1 container (6 ounces)
fresh raspberries

½ cup confectioners'
sugar

5 tablespoons heavy
or whipping cream

1 tablespoon seedless
raspberry jam

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.

Good Housekeeping
Cookbook: 1,200 Triple-
Tested Recipes, page 630

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