



## RECIPE

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### Lavender Pound Cake with Lemon Glaze

#### Description:

A Rich, Yet Light and Fluffy Balance of Just the Right Sweetness and Tartness--Pure Heaven!

**Cooking Time:** Bake 45 minutes

#### Cake

#### Ingredients:

2-1/2 cups all-purpose flour, sifted  
 1/2 tsp. baking powder  
 1/2 tsp. baking soda  
 1/2 tsp. salt  
 1 cup butter, room temperature  
 2 cups C&H Pure Cane Granulated Sugar  
 4 eggs  
 2 egg yolks  
 1 lemon, finely grated zest  
 3 tbsp. lemon juice, fresh  
 1 tsp. vanilla extract  
 2 tbsp. lavender, dried, coarsely crushed or ground  
 3/4 cup buttermilk, room temperature

#### Instructions:

Generously, grease two 6-cup mini or 1 large bundt pan with butter or non-stick cooking spray and dust lightly with flour, knocking out excess. Do not preheat oven. Sprinkle lavender into buttermilk and let sit for 10 minutes. Sift flour, baking powder, baking soda and salt together. Set aside. Beat butter in bowl of electric mixer fitted with paddle attachment on medium speed until creamy, about 30 seconds. Gradually granulated sugar and continue beating until light and fluffy, about 5 minutes, stopping the mixer occasionally to scrape down sides of bowl using rubber spatula. Then beat in eggs one at a time, beating only until incorporated after each addition. Mix in zest, lemon juice and vanilla. Mix in flour mixture and buttermilk alternately, starting and ending with flour. Beat final addition only until smooth. Do not over mix. Spoon batter into bundt pan, distributing it evenly throughout. Tap pan several times on counter to eliminate air bubbles and level top. Place pan in oven; turn the oven on to 325°F. Bake for about 45 minutes until top (which will eventually become the cake bottom) is risen and golden. Let cake cool in the pan for about 15 minutes, then unmold by inverting the pan onto a wire rack. Cake will be right-side-up at this point.

Wrapped in plastic or aluminum foil, the cakes will keep for 3-5 days at room temperature and for up to

3 months in the freezer.

NOTE: This cake bakes well in a variety of pans-- just make sure to adjust baking time to suit. Do not open oven until at least 30 minutes into baking so your cake will not fall.

### Lemon Glaze

#### Ingredients

2 cups C&H Pure Cane Powdered Sugar  
3 tbsp. lemon juice  
1 lemon, finely grated zest

#### Instructions:

Combine powdered sugar and lemon juice in a small bowl. Stir with a rubber spatula until glaze is smooth and of drizzling consistency. Spoon glaze over top of each slightly cooled cake, letting some run down unevenly on the sides. Zest the lemon over tops of glaze and serve.

**Serving Size:** Makes 1 bundt cake, 12 miniature cakes or 2 loaves

**Credit:** Recipe Provided Courtesy of Monica Glass, [www.gildedfork.com/pastryprincess](http://www.gildedfork.com/pastryprincess), New York, NY