



# Buttermilk Pound Cake

## Ingredients

- **1 cup** softened unsalted butter
- **1 ½ cups** white sugar
- **4** large eggs
- zest of **1** lemon
- **1 tsp.** vanilla extract
- **3 cups** all-purpose flour
- **1 tsp.** baking soda
- **1 cup** buttermilk

## Directions

1. Beat butter and sugar together until fluffy.
2. Add eggs, 1 at a time.
3. Add lemon zest and vanilla
4. Sift flour, salt and baking soda
5. Add alternately with buttermilk
6. Scoop batter into prepared loaf pan or tube pan, well buttered and floured. Or lined with parchment
7. Bake at 350 degrees for 60 - 90 minutes or until skewer inserted in middle comes out clean.
8. Cool on rack for 15 minutes, and remove from pan. Allow to cool on rack.