Vanilla Poundcake
Makes one standard-sized loaf cake

My mother bakes the best poundcake – it is my favorite, but it makes a big cake. I wanted to try this cake because it makes a small, loaf-size cake. It is dense and flavorful just the way poundcake should be. It is perfect on its own or with some fresh fruit and a dollop of whipped cream. Enjoy.

Ingredients
1 cup, 2 sticks, unsalted butter – room temperature*
1 cup sugar
4 large eggs, room temperature
1 TBSP vanilla extract
½ tsp. salt
2 cups flour, spooned gently into measuring cup and leveled

Directions
Thoroughly butter and flour a standard-size (81/2 x41/2" loaf pan. Preheat oven to 350 degrees.

This recipe works best if you have stand mixer. If you use a hand-held, electric mixer, add a few minutes to each recommended mixing time for best results

Add butter and sugar to bowl of stand mixer. Mix on high speed at least 8 minutes, stopping several times to scrape down the side. You should end up with a pale yellow mixture that looks like buttercream frosting.

Add eggs one at a time, mixing at least a minute between each addition. When all of the eggs are added, mix an additional 2 minutes. You should have a fluffy, golden mixture. Quickly mix in vanilla and salt.

Remove bowl from mixer and fold in flour gently with spatula. Batter will be thick. Scrape into prepared loaf pan and gently even out the top.

Bake in preheated oven 55 to 60 minutes. Cake should rise, the top will crack and it will be a deep golden brown. A toothpick stuck into the center should come out clean.

Let cool 15 minutes, then run a knife around the side to loosen. Tip out onto a cooling rack, put right side up and let cool completely before slicing and serving.

*Room temperature butter is soft enough so that when you press a finger into it, it leaves an indentation. If butter is too soft (if your kitchen is very warm or it has been sitting out for hours), it won't hold as much air.

Recipe courtesy of Anna Thomas Bates, Tallgrass Kitchen