

Glazed Pound Cake

Ingredients

- all-purpose flour — 210 g | 1 $\frac{3}{4}$ cups
- baking powder — 2 g | $\frac{1}{2}$ tsp
- salt — 3 g | $\frac{1}{2}$ tsp
- unsalted butter, softened — 226 g | 1 cup
- granulated sugar — 180 g | $\frac{3}{4}$ cup + 1tbsp
- eggs — 4 large | 4 large
- milk (20–24°C / 68–75°F) — 60 ml | $\frac{1}{4}$ cup
- vanilla extract — 10 ml | 2 tsp

For the Glaze

- powdered sugar — 90 g | $\frac{3}{4}$ cup
- milk — 15–30 ml | 1–2 tbsp
- vanilla extract (optional) — 5 ml | 1 tsp

Instructions

1. Preheat oven to 170°C (340°F) and line a loaf pan (8.5 × 4.5 inch / 21 × 11 cm) with parchment paper or lightly butter and flour it.
2. Cream softened butter and sugar together until pale, smooth, and slightly fluffy, about 2–3 minutes.
3. Add eggs one at a time, mixing well after each addition and scraping down the bowl to keep the batter even.
4. Whisk together flour, baking powder, and salt in a separate bowl until evenly combined.
5. Add the dry ingredients in two additions, alternating with the milk, mixing gently after each addition until just combined.
6. Stir in vanilla extract and mix just until the batter is smooth and evenly combined.
7. Pour the batter into the prepared pan and smooth the top evenly with a spatula.
8. Bake for 50–60 minutes, until a toothpick inserted in the center comes out clean, tenting loosely with foil if the top browns too quickly.
9. Let the cake cool in the pan for 10–15 minutes, then transfer to a rack and cool completely before glazing.
10. Mix powdered sugar with milk until smooth and pourable, then spoon over the cooled cake and let the glaze set before slicing.

Note & Storage

- Use softened butter, not melted, so it creams properly and gives a soft, fine crumb.
- Glaze can be made thicker or thinner depending on how much milk is added.
- Let the glaze set fully before slicing for cleaner cuts.
- Store at room temperature in an airtight container for up to 3 days.
- Refrigerate for longer storage and bring to room temperature before serving.
- Freeze slices wrapped tightly for up to 1 month and thaw at room temperature.