

STRAWBERRY LEMON POUNDCAKE

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INGREDIENTS

2 sticks butter
2 cups powered sugar
4 eggs
3 cups flour
½ teaspoon baking powder
½ teaspoon baking soda
1 teaspoon salt
¾ cup buttermilk (easy buttermilk substitute: ¾ cup milk with ½ white vinegar)
1 teaspoon vanilla
2 ½ teaspoons lemon extract
2 teaspoons lemon zest
1 cup fresh strawberries

Lemon Glaze:

2 cups sugar
1 squeezed lemon
2 tablespoons milk
(heat over stove to eliminate lumps!)



PREP: 20 MIN

COOK: 50-60 MINUTES

MAKES: 2 LOAVES

DIRECTIONS

- Whip butter and sugar till fluffy.
- Add in eggs and continue to whip.
- In a separate bowl, mix together dry ingredients.
- Add dry ingredients into butter/sugar/egg mixture, alternating with the buttermilk.
- On a low speed, mix in vanilla, lemon extract, lemon zest, and strawberries.
- Pour into floured loaf pans and bake at 350 for 50-60 minutes, or until the center is set.
- Top with lemon glaze and fresh lemon zest!