

Commercial Recipe:

Lemon Pound Cake Mix - Instructions:

Yield: 1 Standard Loaf (Approximately 10 servings)

Ingredients:

18 oz. Mix
4 oz (1 stick) butter, softened
2 eggs
1/2 cup milk

Directions:

1. Spray loaf pan with flour-based cooking spray.
2. In large bowl, beat butter and eggs on low speed for 30 seconds, scraping down sides of bowl constantly. Increase speed to high and beat for 2 minutes, scraping down sides constantly.
3. Reduce mixer speed to low and gradually add Mix in thirds alternately with milk, beating until just smooth after each addition.
4. Transfer batter to prepared pan. Smooth the top of the batter, then tap bottom of pan on work surface to release air bubbles.
5. Bake in pre-heated 350° oven for 50-55 minutes or until pick inserted in center comes out clean with little to no crumbs.
6. Cool on rack for 10 minutes before removing from pan. Cool completely before (optional) glazing, frosting, or decorating.



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