

## Home Baking Recipe:

### Ingredients

1 lb Pound Cake Mix

1 cup water

*\*Make sure to double the recipe for the 2 lb mix option*

### Instructions

#### 1. Mix the batter

In a mixing bowl, combine the pound cake mix and all the water.

Mix on low speed for 30-45 seconds, just until incorporated. Scrape the bowl.

Mix on medium speed for 1½-2 minutes, until the batter is thick, smooth, and creamy.

#### 2. Bake

Preheat oven to 350°F. Grease and flour a standard loaf pan (8½" x 4½") or line with parchment.

Pour in the batter and smooth the top.

Bake for 38-48 minutes, or until a toothpick inserted in the center comes out clean and the top is golden brown.

#### 3. Cool and serve

Let the cake cool in the pan for 10 minutes, then transfer to a wire rack to cool completely before slicing.

### Tips for Best Results

Do not overmix once the batter is smooth — it should be thick but pourable

Optional flavor boosters: vanilla extract, almond extract, lemon zest, or a swirl of jam

Cake keeps well wrapped at room temp for up to 4 days, or freeze for up to a month



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