

RECIPE 2:

Ingredients

1 lb Pound Cake Mix

1 cup water

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



Please Scan QR code for more information.

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