

Buttermilk Pound Cake

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Original recipe and notes at www.devamadeo.com



Details:

Yield: a 9" to 10" angel food cake pan
or a 9" x 5" loaf cake pan

Total time: 1.5 hours

Active time: 20 minutes

Baking time: 45 to 50 minutes

Equipment: 9" to 10" angel food cake
pan or a 9" x 5" loaf cake pan

My Prep:

Ingredients:

Buttermilk Pound Cake

- Cake flour (preferably unbleached) - 1 cup, 140 g
- All-purpose (preferably unbleached) - 1 cup, 126g
- Baking powder - 1 Tsp, 5g
- Fine sea salt - $\frac{1}{2}$ Tsp, 3g
- Butter, softened - 1 cup (2 sticks), 226g
- Sugar - 1 cup, 200g
- Whole eggs - 2

Steps:

Making the pound cake:

Preheat oven to 325°.

Grease with plenty of butter a tube cake pan like an angel food cake pan or a 9" x 5" loaf pan.

In a medium bowl mix thoroughly the 1 cup/140g of all-purpose flour, the 1 cup/126g of cake flour, the 1 Tsp/5g of baking powder and the $\frac{1}{2}$ Tsp/3g of fine sea salt with a hand whisk.

In the bowl of a stand mixer beat the 1 cup (2 sticks)/226g of butter until light and fluffy in medium speed (#4 in the Kitchen Aid) for 5 minutes. Decrease speed one level and slowly add in the 1 cup/200g of sugar.

- Egg yolks - 4
- Vanilla extract - 1 TBSP, 12g
- Buttermilk, at room temperature - $\frac{1}{2}$ cup, 133g
- Finely chopped and sugared cranberries to decorate if desired

Cream Cheese Icing

- Cream cheese, softened - 4 oz
- Confectioner's sugar, sifted - 2 cups
- Butter, softened - 4 TBSP

My recipe highlights:

Extra notes:

Adding one at a time, mix in the 2 whole eggs and 4 egg yolks, waiting until one is incorporated to add the next. Add the vanilla and mix until incorporated.

Increase speed again one level (#4) and beat for 2 minutes to incorporate air to the batter.

Decrease speed to the lowest (#1) and incorporate about $\frac{1}{3}$ of the flour mixture. Add half of the $\frac{1}{2}$ cup/133g of the buttermilk. Repeat with more flour and the remaining buttermilk and finishing up with the flour mixture. Stop mixing as soon as most of the flour has incorporated. Mix gently by hand any remaining streak.

Transfer to prepared pan. Bake for 40 to 50 minutes, depending on what cake pan you are using (cake will bake a bit faster in the tube cake pan), or until a toothpick comes out clean after inserted through the center.

Let it cool down completely before removing. This cake is very delicate and can easily crumble if you try to handle it too hot.

After cooled down, pour cream cheese icing. Decorate with chopped pistachios and sugared cranberries if desired.

Making the cream cheese glaze:

Place cream cheese in the mixing bowl of a stand mixer and using the whisk attachment or the beaters if using an electric hand mixer, beat it in medium-slow speed, just until light and airy with no large lumps.

Start adding the confectioner's sugar, waiting until an addition is incorporated before adding more. Scrape down the bowl to make sure all the cream cheese is incorporating well.

Add the softened butter, about a tablespoon at a time.

As always, if glaze is too runny add a bit more of sugar; if it's too stiff add a bit of liquid like drops of lemon juice or a milk.

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