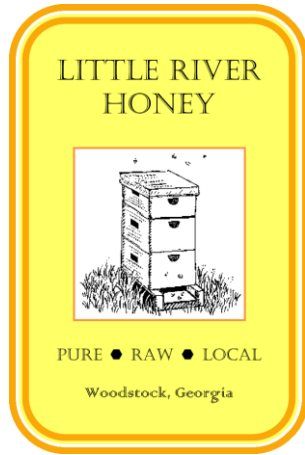


## Honey Vanilla Pound Cake

A wholesome pound cake with the right amount of sweetness.



- 2 sticks (1/2 pound) unsalted butter that is at room temperature.  
(leave out for 1 hour)
- 1 ¼ cups granulated sugar
- 4 large eggs at room temperature (take out when you take out butter)
- 2 heaping tablespoons Little River Honey
- 2 teaspoons pure vanilla extract
- 1 teaspoon grated lemon zest
- 2 cups sifted cake flour (I use Swans Down)
- 1 teaspoon kosher salt
- 1 teaspoon baking powder

Preheat to 350 degrees  
Grease and flour loaf pan

Cream the butter and sugar on medium speed for 3 minutes.  
Put the eggs, honey, vanilla and zest in a bowl but do not mix.  
Add the egg mixture 1 egg at a time while mixing at medium speed.  
Sift together flour, salt and baking powder and add it slowly to the batter at low speed until just combined. (Don't overwork the flour)  
Pour into pan and bake for 55 minutes. Check with a long toothpick so that it comes out clean.

Cool on rack.

Enjoy