

Candied Lemon Pound Cake

Ingredients:

- 1 1/3 cups all-purpose flour
- 1/3 cup almond flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon fine sea salt
- 11 tablespoons unsalted butter, softened
- 1 cup granulated sugar, divided
- 1 tablespoon lemon zest
- 2 eggs
- 1 egg yolk
- 1/3 cup chopped candied lemon peel, plus extra for garnish
- 1/4 cup water
- 4- 5 tablespoons lemon juice, divided
- 2 cups powdered sugar, sifted



Directions:

Preheat oven to 325 F. Prepare an 8 x 4 x 2-inch loaf pan with baking spray and line with parchment paper, set aside.

In a medium bowl, combine all-purpose flour, almond flour, baking powder and salt.

In the bowl of a stand mixer fitted with a paddle attachment cream butter on medium speed for 30 seconds. Add 3/4 cup sugar and the lemon zest. Beat until light and fluffy. Don't have a stand mixer, no problem use an electric mixer or a hand mixer instead.

Add eggs and egg yolk, one at a time, beating well after each addition, scraping sides of the bowl occasionally. Gently fold the dry ingredients into batter. Fold in 1/3 cup chopped candied lemon peel. Spread cake batter into the prepared pan.

Bake until golden brown and a wooden tooth pick or a cake tester inserted into the center of the cake comes out clean, about 1 hour. Cool in the pan on a wire rack 10 minutes. Then remove from pan and let the lemon cake cool completely.

Lemon syrup: In a small saucepan, combine 1/4 cup granulated sugar, the water, 2 tablespoons lemon juice. Bring the mixture to a boil, stirring to dissolve sugar. Generously brush the warm cake on all sides with the syrup. You will use a lot of the syrup, but not quite all. Cool the cake completely on wire rack.

Lemon Glaze: In a small bowl, whisk together the powdered sugar and 2 to 3 tablespoons of fresh lemon juice until smooth.

Place cake on a cooling rack over a sheet of waxed paper or a Silpat baking liner. Pour the glaze over the top of the pound cake and down the sides, use the back of a spoon to move the glaze evenly on the pound cake. Transfer the cake to a serving plate. Decorate the top of the cake with candied lemon chunks or candied lemon rind.

Let glaze dry 2 hours at room temperature before you store it or enjoy it right away.

A recipe from Elizabeth Moles of <https://pineconesandacorns.com/>.