

old-fashioned
POUND CAKE



Regular Pound Cake Recipe

America's Test Kitchen



Regular Pound Cake Recipe:

Pound Cake Recipes Katy Lyons,2023-06-18 The pound cake a beloved classic traces its roots back to northern Europe in the early 1700s True to its name a traditional pound cake is made with equal parts of flour butter eggs and sugar Baked in either a loaf pan or a Bundt mold pound cakes are often adorned with a light dusting of powdered sugar a delicate glaze or a smooth coat of icing Throughout the years different countries and regions have put their own spin on the pound cake resulting in delightful variations In the United States sour cream pound cake reigns supreme with its tangy richness In Mexico walnuts or raisins may be added to the recipe offering a unique twist Meanwhile in France the pound cake is known as quatre quarts representing the four equal parts of the cake In Germany the pound cake can be marbled or infused with flavors like chocolate almonds vanilla or rum The possibilities for pound cake creations are endless Some pound cakes feature a luscious filling of jelly or cream while others showcase the vibrant addition of fruit icing or colorful sprinkles on top This cookbook is a treasure trove of mouthwatering pound cake recipes catering to every palate and occasion From traditional renditions to innovative flavor combinations these recipes will inspire you to embark on a delightful pound cake baking adventure

Ultimate Pound Cakes Revised and Expanded Edition ,2025-05-06 Probably the most notable cake in history with humble beginnings dating back to the early 1700s this cake definitely has withstood the test of time and continues to offer endless variations to please every palate **The Complete Make-Ahead Cookbook** America's Test Kitchen,2017-07-11 An impressive collection of 500 recipes at your fingertips Make the recipe all at once if you have time or use the accompanying suggestions on what parts are best to make ahead separately if you re short on time that day Every recipe has been tested thoroughly on what s best to make when and how to store it to give your results a just made flavor Included in this compendium of new recipes are a few fan favorites that have been thoroughly re tested and adjusted for the best results if you need to make a component in advance You ll find classic international and modern flavors with recipes such as Breakfast Strata Mini Chicken Empanadas Olive Oil Sea Salt Pita Chips Chickpea Cakes Cauliflower Gratin Stuffed Eggplant Mexican Lasagna with Turkey Tequila Lime Turkey Chili Moroccan Chicken Salad Beef Tamale Pie Smoked Salmon and Leek Tarts Blueberry Streusel Bars Maple Pecan Pie Flourless Chocolate Cake and Bourbon Whipped Cream In addition you ll find information basics for refrigerator and freezer storage how to freeze egg yolks and egg whites properly and the ultimate guide to storage containers all to help give you the best tasting results **BakeWise** Shirley O.

Corriher,2008-10-28 The James Beard Award winning bestselling author of CookWise and KitchenWise delivers a lively and fascinating guide to better baking through food science Follow kitchen sleuth Shirley Corriher as she solves everything about why the cookie crumbles With her years of experience from big pot cooking at a boarding school and her classic French culinary training to her work as a research biochemist at Vanderbilt University School of Medicine Shirley looks at all aspects of baking in a unique and exciting way She describes useful techniques such as brushing your puff pastry with ice water not

just brushing off the flour to make the pastry higher lighter and flakier She can help you make moist cakes shrink proof perfect meringues big crisp cream puffs amazing pastries and crusty incredibly flavorful open textured French breads such as baguettes Restaurant chefs and culinary students know Shirley from their grease splattered copies of CookWise an encyclopedic work that has saved them from many a cooking disaster With numerous At a Glance charts BakeWise gives busy people information for quick problem solving BakeWise also includes Shirley s signature What This Recipe Shows in every recipe This scientific and culinary information can apply to hundreds of recipes not just the one in which it appears BakeWise does not have just a single source of knowledge Shirley loves reading the works of chefs and other good cooks and shares their tips with you too She applies not only her expertise but that of the many artisans she admires such as famous French pastry chefs Gaston Len tre and Chef Roland Mesnier the White House pastry chef for twenty five years and Bruce Healy author of Mastering the Art of French Pastry Shirley also retrieves lost arts from experts of the past such as Monroe Boston Strause the pie master of 1930s America For one dish she may give you techniques from three or four different chefs plus her own touch of science better baking through chemistry She adds facts such as the right temperature the right mixing speed and the right mixing time for the absolutely most stable egg foam so you can create a light as air g noise every time Beginners can cook from BakeWise to learn exactly what they are doing and why Experienced bakers find out why the techniques they use work and also uncover amazing pastries from the past such as Pont Neuf a creation of puff pastry p te choux and pastry cream and Religieuses adorable little nuns made of puff pastry filled with a satiny chocolate pastry cream and drizzled with mocha icing Some will want it simply for the recipes incredibly moist whipped cream pound cake made with heavy cream flourless fruit souffl s chocolate crinkle cookies with gooey fudgy centers huge popovers famed biscuits But this book belongs on every baker s shelf **Pound for Pound Cake Champ!** Chef D'Marie,2019-12-05 Short but very Sweet This Pound Cake recipe book was inspired by the Authors grandson Ali Muhammad whom at the age of 5 years old described his grandmothers pound cakes as the Cake Champion And from there came the catch phrase Pound for Pound Cake Champ That catch phrase became one of a three Divisions cookbooks featuring 12 Amazing recipes that represent the 12 rounds in Boxing This book is the Heavyweight Division which means the recipes used in this book will call for a 10 12 cup bundt pan What you will get is 12 Heavenly Pound Cake recipes that will delight any special occasion 12 colorful pictures so that you can see what the cake should look like or create your own Five mouthwatering Frostings and Icings to top the cake off and add more flavor to your Pound Cake Also a complimentary poem Harlem Sweets by Langston Hughes to describe the luscious cakes in this book The Chocolate Chip Cookie Pound Cake is a chocolate lovers dreams and a bakers delight And let us not forget the peoples choice The Blueberry Lemonade Pound Cake is a family favorite to the Original Cream Cheese Pound Cake to The Red Velvet Oreo Cookie Pound Cake And so much more [The Fresh Eggs Daily Cookbook](#) Lisa Steele,2022-02-15 Discover new and exciting ways to incorporate fresh eggs into your cooking and baking With the ever

increasing price and scarcity of eggs these proven delicious and protein rich recipes are the best way to make good use of your precious eggs Lisa Steele fifth generation chicken keeper and founder of the popular blog Fresh Eggs Daily knows a thing or two about eggs And she s ready to show you just how easy and delicious it can be to make eggs a staple of every meal In The Fresh Eggs Daily Cookbook Lisa shares 122 of her go to recipes with you for everything from breakfast staples to breads sandwiches beverages snacks soups salads pasta cakes pies and condiments You ll encounter a wide variety of both sweet and savory dishes with Lisa s unique twists including Eggs Benedict Classic French Trifold Omelette Pannukakku Finnish Oven Pancake Goat Cheese Frittata with Herbs Maple Bacon Scotch Eggs Egg Yolk Ravioli Baked Eggs in Butternut Squash Rings Bacon and Beet Hash Hollandaise Sauce Homemade Marshmallows Boozy Spiced Eggnog You will also learn 17 foundational techniques for cooking with eggs and preserving methods including Steaming Grilling Baking Frying Salt curing Pickling and more Whether you have a large backyard flock a small urban chicken coop or just love finding delicious local eggs as you read The Fresh Eggs Daily Cookbook you will discover new and exciting ways to incorporate fresh eggs into your cooking and baking repertoire each and every day Honorable Mention for Excellence in Aesthetic Achievement in the 2022 Readable Feast Awards celebrating the best of New England Food Writing and Cookbooks Fresh Eggs Daily blogger Steele lays down as many tips and recipes as her chickens do eggs in this innovative and plucky collection This will be hard to beat Publishers Weekly Starred Review [Cook's Illustrated Baking Book](#) Cook's Illustrated,2013-10-01 Baking demystified with 450 foolproof recipes from Cook s Illustrated America s most trusted food magazine The Cook s Illustrated Baking Book has it all definitive recipes for all your favorite cookies cakes pies tarts breads pizza and more along with kitchen tested techniques that will transform your baking Recipes range from easy drop cookies and no knead bread to more ambitious authentic croissants and dacquoise and the trademark test kitchen expertise shines through each one Discover why spreading the dough and then sprinkling the berries leads to better Blueberry Scones why cubed versus shredded extra sharp cheddar cheese makes all the difference in our irresistible Cheese Bread how we found three ways to squeeze more lemon flavor into our Lemon Bundt Cake and how to keep the best Buttermilk Waffles your family will ever taste warm and crispy An illustrated Baking Basics chapter at the front of the book provides information on key ingredients and equipment and lays the groundwork for a lifetime of baking success A shopping guide at the back recommends our favorite brands The recipes in this book represent all the wisdom of the bakers that came before us as well as all we ve learned through literally thousands of trial and error sessions in our kitchens *Ultimate Cake Guide: Classic, Modern & Whimsical Cake Recipes* Julian Mateo Cruz,2025-09-06 Are you looking for the perfect cake recipe for any occasion Do you want one single cookbook with every kind of cake you could ever need The Ultimate Cake Guide is the only cake resource you will need This complete handbook is packed with recipes for every taste style and celebration It is designed to be your go to guide for years to come This book has something for everyone You can master the timeless classics experiment with bold modern flavors or create a

fun and imaginative cake for a party Each recipe offers clear step by step instructions for perfect results Inside this complete guide you will find Beloved classic cakes like rich chocolate vanilla bean and carrot Exciting modern cakes with new and delicious flavor combinations Fun whimsical cake designs for birthdays and themed parties A full chapter on perfect frostings fillings and glazes Core techniques to help you bake with confidence and skill This book is for bakers of all levels It provides the reliable recipes and fundamental skills you need to create amazing cakes for any event This is the last cake cookbook you will ever have to buy Find your perfect cake today Scroll up and click the Buy Now button to add this essential guide to your kitchen

20 Classic Cake Recipes James Fulton, Indulge your sweet tooth with a collection of timeless cake recipes that will elevate your baking game Each recipe has been carefully crafted to ensure delightful results perfect for every occasion From rich chocolate decadence to light and airy vanilla sponge you ll discover a range of flavors that will impress your family and friends Imagine filling your kitchen with the warm aroma of freshly baked goods and the joy on your loved ones faces as they taste your creations Whether you are a seasoned baker or just starting out these approachable instructions and helpful tips will guide you step by step Enhance your baking skills and explore the art of cake making with this delightful cookbook It is not just about baking it is about creating memories celebrating moments and bringing people together over delicious treats Treat yourself to a slice of happiness with each recipe you try

Nostalgic Bakery Cookbook: Classic Recipes from Days Gone By Julian Mateo Vargas,2025-09-06 Do you miss the comforting taste of the desserts you grew up with Are you looking for classic time tested recipes from days gone by The Nostalgic Bakery Cookbook brings the sweet flavors of the past back to your kitchen This book is a special collection of the authentic recipes that filled our grandparents homes with warmth It is a journey back to a simpler time of heartfelt baking Each recipe has been chosen for its timeless appeal and simple goodness These are the classic cakes pies and cookies that have been loved for generations We have updated the instructions to be clear and easy to follow in any modern kitchen Inside this cookbook you will find Old fashioned cakes and frostings for birthdays and celebrations The classic fruit pies and cream pies that you fondly remember Simple chewy cookies brownies and bars for everyday treats Warm muffins and breakfast pastries for cozy mornings Step by step directions perfect for bakers of any skill level This book is more than a collection of recipes it is a way to recreate and share cherished memories You can now bake the classic treats that will remind you of family friends and happy times Bring these beloved flavors back to your home Scroll up and click the Buy Now button to get your copy today

Pound For Pound Cake Champ! Chef D'Marie,2019-12-17 Short but very Sweet This Pound Cake recipe book was inspired by the Authors grandson Ali Muhammad whom at the age of 5 years old described his grandmothers pound cakes as the Cake Champion And from there came the catch phrase Pound for Pound Cake Champ That catch phrase became one of a three Divisions cookbooks featuring 12 Amazing recipes that represent the 12 rounds in Boxing This book is the Heavyweight Division which means the recipes used in this book will call for a 10 12 cup bundt pan What you will get is 12 Heavenly Pound Cake recipes that will

delight any special occasion 12 colorful pictures so that you can see what the cake should look like or create your own Five mouthwatering Frostings and Icings to top the cake off and add more flavor to your Pound Cake Also a complimentary poem Harlem Sweets by Langston Hughes to describe the luscious cakes in this book The Chocolate Chip Cookie Pound Cake is a chocolate lovers dream and a bakers delight And let us not forget the peoples choice The Blueberry Lemonade Pound Cake is a family favorite to the Original Cream Cheese Pound Cake to The Red Velvet Oreo Cookie Pound Cake And so much more

Weeknight Baking Michelle Lopez, 2019-10-29 Michelle Lopez the wildly popular and critically acclaimed blogger behind Hummingbird High teaches busy people how to make cookies pies cakes and other treats without spending hours in the kitchen If anyone knows how to balance a baking obsession with a demanding schedule it s Michelle Lopez Over the past several years that she s been running her blog Hummingbird High Lopez has kept a crucial aspect of her life hidden from her readers she has a full time extremely demanding job in the tech world But she s figured out how to have her cake and eat it too In Weeknight Baking Lopez shares recipes for drool worthy confections along with charming stories and time saving tips and tricks From everyday favorites like Almost No Mess Shortbread and Better Than Supernatural Fudge Brownies to showstoppers like a Modern Red Velvet Cake and Peanut Butter Pretzel Pie it s vegan she reveals the secrets to baking on a schedule With rigorously tested recipes productivity hacks and gorgeous photographs this book is destined to become a busy baker s go to Finally dessert can be a part of every everyday meal The Essential New York Times Cookbook: Classic Recipes for a New Century (First Edition) Amanda Hesser, 2010-10-25 A New York Times bestseller and Winner of the James Beard Award All the best recipes from 150 years of distinguished food journalism a volume to take its place in America s kitchens alongside Mastering the Art of French Cooking and How to Cook Everything Amanda Hesser co founder and CEO of Food52 and former New York Times food columnist brings her signature voice and expertise to this compendium of influential and delicious recipes from chefs home cooks and food writers Devoted Times subscribers will find the many treasured recipes they have cooked for years Plum Torte David Eyre s Pancake Pamela Sherrid s Summer Pasta as well as favorites from the early Craig Claiborne New York Times Cookbook and a host of other classics from 1940s Caesar salad and 1960s flourless chocolate cake to today s fava bean salad and no knead bread Hesser has cooked and updated every one of the 1 000 plus recipes here Her chapter introductions showcase the history of American cooking and her witty and fascinating headnotes share what makes each recipe special The Essential New York Times Cookbook is for people who grew up in the kitchen with Claiborne for curious cooks who want to serve a nineteenth century raspberry granita to their friends and for the new cook who needs a book that explains everything from how to roll out dough to how to slow roast fish a volume that will serve as a lifelong companion **Cook's Illustrated Baking Book** America's Test Kitchen, 2018-07-17 Baking demystified with 450 foolproof recipes from Cook s Illustrated America s most trusted food magazine The Cook s Illustrated Baking Book has it all definitive recipes for all your favorite cookies cakes pies tarts breads pizza and more along

with kitchen tested techniques that will transform your baking Recipes range from easy drop cookies and no knead bread to more ambitious authentic croissants and dacquoise and the trademark test kitchen expertise shines through each one Discover why spreading the dough and then sprinkling the berries leads to better Blueberry Scones why cubed versus shredded extra sharp cheddar cheese makes all the difference in our irresistible Cheese Bread how we found three ways to squeeze more lemon flavor into our Lemon Bundt Cake and how to keep the best Buttermilk Waffles your family will ever taste warm and crispy An illustrated Baking Basics chapter at the front of the book provides information on key ingredients and equipment and lays the groundwork for a lifetime of baking success A shopping guide at the back recommends our favorite brands The recipes in this book represent all the wisdom of the bakers that came before us as well as all we've learned through literally thousands of trial and error sessions in our kitchens

The America's Test Kitchen Cooking School Cookbook America's Test Kitchen, 2013-10-15 A landmark book from the test kitchen that has been teaching America how to cook for 20 years We launched the America's Test Kitchen Cooking School two years ago to teach home cooks how to cook the test kitchen way and since then thousands of students have taken our interactive video based online courses The America's Test Kitchen Cooking School Cookbook shares the same goal as our online school and brings all our best practices along with 600 all time favorite recipes into one place so that you can become a better more confident cook There is no better way to learn than seeing an expert in action so we've included over 2,500 color photos that bring you into the test kitchen so you can see how to prepare recipes step by step The book starts off with an exhaustive 46 page Cooking Basics chapter that covers everything from what equipment you need and how to care for it to test kitchen tricks for how to make food taste better Then we move on to cover all the major cooking and baking categories from meat poultry and pasta to breads cakes and pies Illustrated Core Techniques like how to whip egg whites roast a chicken or bake flawless pie dough focus on the building block recipes everyone should know Recipe Tutorials that each feature 20-35 color photos then walk readers through recipes that are either more complicated or simply benefit from the visual clues of step photography like Extra Crunchy Fried Chicken Sticky Buns with Pecans and Deep Dish Apple Pie Every chapter ends with a library of the test kitchen's all time favorite recipes such as Pan Seared Steaks with Red Wine Pan Sauce Meatballs and Marinara Best Vegetarian Chili Memphis Style Barbecued Ribs and New York Style Cheesecake more than 600 in total that will allow home cooks to expand their repertoire The America's Test Kitchen Cooking School Cookbook is a how to cook book that also explains why recipes succeed or fail which makes it the ideal book for anyone looking to cook better

200 Classic Cake Recipes, 1965 *Vintage Baking Classics: Top Recipes from the 1900s to 1980s* Mateo Elias Cruz, 2025-09-06 Do you miss the taste of the classic desserts your grandmother used to make Are you looking for authentic time tested baking recipes Vintage Baking Classics brings the best flavors of the 20th century back to your kitchen This book is a carefully chosen collection of top recipes from the 1900s to the 1980s Each one represents the authentic taste of its era We have gathered the

most beloved recipes that families have passed down for generations Forget modern day complications These are the straightforward delicious desserts that were popular for a reason Every recipe has been tested to work perfectly in a modern kitchen Inside this collection you will find Classic pies cakes and cookies from the 1920s through the 1950s Popular and forgotten desserts from the rock and roll 1960s and 70s Rich and satisfying sweet treats from the 1980s Simple clear instructions for bakers of every skill level A nostalgic trip through the history of home baking This book helps you recreate the comforting flavors of the past for your own family These are more than just recipes they are a taste of history Bring these timeless classics to your table Scroll up and click the Buy Now button to start your baking journey today

America's Test Kitchen Menu Cookbook America's Test Kitchen, 2011-10-01 Now complete with a brand new cover this must have entertaining cookbook takes all the guesswork out of putting together flavorful and practical menus When you re entertaining there s no room for failure you want your food to deliver on taste and presentation yet you want the recipes to be approachable enough so that you can enjoy the party too Menu planning is hard even for very experienced cooks but with The America s Test Kitchen Menu Cookbook we have taken the guesswork out of entertaining The recipes are built and tested so that they complement each other and all the logistics have been sorted out You don t need to worry about oven space or temperature issues we ve done all that for you And to keep the process stress free make ahead instructions are built into individual recipes as well as each menu s game plan Want to host a fall dinner party but don t want to get up at the crack of dawn Try our Rustic Fall Pork Dinner Simple ham and cheese palmiers made with puff pastry are a sure to impress starter while the main course is an easy but elegant entree and side combo you can make on a sheet pan roast pork loin with sweet potatoes and cilantro sauce Tired of stressing out over Thanksgiving Follow our timelines from start to finish and you ll be sipping a glass of wine along with your guests while the bird roasts Want to bring the party outdoors Try our Beat the Heat Grilled Shrimp Dinner or Dinner from the Garden And themed menus like our Tapas Party Pizza Night Mexican Fiesta and more are both fun and manageable Stumped by appetizers but tired of serving crackers and cheese You ll find plenty of options here like our Simple Caramelized Onion Tart with Fig Jam Blue Cheese and Prosciutto store bought pizza dough makes this a snap Or try our contemporary take on smoked salmon canapes that features an easy creme fraiche dip potato chips and sliced smoked salmon Organized around the seasons with menus that serve eight plus a special holiday and for a crowd chapter this volume is packed with tips that will help you shop and budget your time this book is a must have for anyone who likes to entertain

The Art of Cake Baking Tammi Hawkins, 2023-08-02 The Art of Cake Baking is an essential companion for home bakers looking to elevate their baking skills and create stunning homemade cakes This comprehensive guide takes readers on a journey through the world of baking providing step by step instructions expert tips and in depth knowledge to ensure success in the kitchen Starting with the basics the book covers essential equipment and tools guiding readers on their uses and how to choose the right ones for their baking needs It explores the importance of

accurate measuring and scaling highlighting the role of each ingredient in cake baking and delving into the fascinating chemistry behind the process Readers will learn about various mixing methods from creaming to foaming and discover the art of shaping and panning cakes to achieve the desired results The book also delves into the nuances of oven temperature and baking time helping bakers achieve perfectly baked cakes every time The heart of the book lies in its collection of delectable cake recipes From classic favorites like Vanilla Chocolate and Pound Cake to more adventurous creations like Red Velvet Cheesecake and Black Forest Gateau this book offers a wide range of recipes to suit every taste and occasion With detailed instructions ingredient explanations and helpful tips readers will gain the confidence to tackle these recipes with ease With a comprehensive glossary of baking terms conversion charts for accurate measurements and a curated list of recommended baking books and resources this book equips readers with the knowledge and tools needed to become skilled bakers It concludes with an uplifting section on the joy of baking the satisfaction of sharing homemade treats and the joy of being part of a baking community The Art of Cake Baking is not just a recipe book it s a trusted companion that empowers bakers to unleash their creativity master the techniques and create mouthwatering cakes that will impress family and friends Whether you re a beginner or an experienced baker this book will inspire educate and delight as you embark on a delicious journey of baking mastery

Classic Church Potluck Recipes Gooseberry Patch,2023-01-05 For Church Potluck Favorites cooks from across the country have shared their best loved recipes with us If you re looking for something new to take to the next carry in or simply want a little variety for your family s meals you ll find just the recipe you need We ve included clever tips to make potlucks easy and fun Get a plate and join us

Ignite the flame of optimism with is motivational masterpiece, Find Positivity in **Regular Pound Cake Recipe** . In a downloadable PDF format (*), this ebook is a beacon of encouragement. Download now and let the words propel you towards a brighter, more motivated tomorrow.

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