



THE J.M. SMUCKER Co

Sunny Citrus Pound Cake

Prep Time Cook Time Serves Difficulty

25 mins 1 hr 15 mins 16 N/A

Ingredients

- **Cake:**
- 3 cups Robin Hood Original All Purpose Flour

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- 3/4 tsp salt
- 1/2 tsp baking powder
- 1/2 tsp baking soda
- 3/4 cup 2% or no fat plain yogurt
- 4 eggs
- 1/3 cup orange juice
- 1 tbsp orange zest
- 2 tsp lemon zest
- **Glaze (optional)**
- 1/3 cup sugar
- 1/4 cup lemon juice
- 1 cup butter, softened
- 2 1/4 cups sugar

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease a 10" (25 cm) tube pan.

Step 3:

Cream butter and sugar on medium speed of electric mixer until well blended. Add eggs, one at a time, beating lightly after each addition until smooth, then beat on high speed until thick and creamy, about 5 minutes. Add orange and lemon zest.

Step 4:

Combine flour, salt, baking powder and baking soda in a large bowl. Add flour mixture alternately with yogurt and orange juice, starting and ending with flour mixture. Beat on low speed until blended. Spread batter in prepared pan.

Step 5:

Bake in preheated oven for 65 to 75 minutes, or until toothpick inserted in centre comes out clean. Cool 10 minutes in pan, then remove from pan and continue to cool on wire cooling rack.

Step 7:

Heat sugar and juice together, stirring to dissolve sugar. Poke holes with fork in surface of warm cake. Brush glaze over cake, letting it soak in. Cool cake completely before slicing.

Images

