



Columbia Grain™

CULTIVATING GROWTH™

RECIPE

Lemon Pound Cake

There's something magical in the simplicity of this Lemon Pound Cake made healthier with the addition of pea flour. With subtle hints of fresh lemon, it can be enjoyed with your hot tea or morning coffee.



INGREDIENTS

CAKE

- 1 ½ cup flour, gluten-free mix
- ½ cup yellow pea flour
- 1 tsp baking powder
- ¼ tsp salt
- 1 cup softened unsalted butter (1 cup = 2 sticks)
- 1 cup sugar
- 4 eggs
- 1 tsp vanilla extract
- ¼ cup milk
- 2 tsp lemon zest
- 1 tsp fresh lemon juice

GLAZE

- 2 cups powdered sugar
- ¼ cup milk
- 1 tsp lemon juice

INSTRUCTIONS

1. Preheat the oven to 350 and grease the bundt pan with butter, set aside.
2. In a small bowl, combine the gluten-free flour, pea flour, salt and baking powder.
3. In the bowl of an electric mixer, combine the butter and sugar. Beat on high for 3 minutes until light and fluffy.
4. Add the eggs one at a time, mixing until incorporated and scraping down the sides of the bowl between each addition.
5. Add the flour mixture to the butter mixture and mix until just combined. Add the vanilla extract, milk, lemon zest and lemon juice, mix until combined.
6. Pour the batter into the prepared pan and bake for 35 minutes until a toothpick inserted in the center comes out clean.
7. Transfer the cake to a wire rack to cool.
8. To make the glaze, combine all ingredients and whisk together with a fork. Pour the glaze over the cooled cake before serving.

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