



*Mother's Day Special*  
CLASSIC POUND CAKE

BY CHEF RAJESH WADHWA,  
TAJ PALACE, NEW DELHI







## *Ingredients*

1 CUP SUGAR

1 CUP BUTTER

1.5 CUPS REFINED FLOUR

3 EGGS

1/2 TSP BAKING POWDER

A DASH OF VANILLA ESSENCE

LEMON ZEST - OPTIONAL

## Method

1. PREHEAT THE OVEN TO 350°F / 180°C FOR 15 MINUTES.
2. IN A LARGE BOWL, SIFT THE FLOUR AND BAKING POWDER TOGETHER THROUGH A FINE SIEVE.
3. IN ANOTHER BOWL, COMBINE THE SUGAR AND BUTTER AND BEAT UNTIL CREAMY, LIGHT AND FLUFFY.
4. ADD THE EGGS, ONE AT A TIME AND CONTINUE TO BEAT. ADD THE VANILLA ESSENCE AND MIX WELL.
5. FOR A LEMONY ZING, ADD THE FRESH ZEST OF ONE LEMON.





## Method

6. GENTLE FOLD THE DRY INGREDIENT MIX INTO THE WET INGREDIENT MIX. BE CAREFUL NOT TO OVER MIX. ADD A LITTLE MILK IF THE BATTER THICKENS.

7. IN A GREASED CAKE / LOAF TIN, ADD THE CAKE BATTER AND SPREAD IT OUT EVENLY.

8. BAKE FOR 30 MINUTES OR UNTIL DONE. (INSERT A TOOTHPICK AND CHECK IF IT COMES OUT CLEAN)

9. ONCE DONE, ALLOW THE CAKE TO REST FOR 10 TO 15 MINUTES.

10. SERVE WARM WITH TEA OR COFFEE.

