

# Pound Cake 3 ways!

Makes approximately 3 dozen cupcakes or 2 to 4 single cakes depending on size of your cake pans.



Lemon Drizzle Loaf Cake



Victoria Sponge Cake



Double Chocolate Cupcakes

## Ingredients

### Pound Cake

- 1lb/454g/2cups x Salted Butter – Room temperature
- 1lb/454g/2cups x Regular white sugar
- 1lb/454g/2cups x Regular plain flour
- 1lb/454g/2cups x Beaten Eggs (usually 8 x jumbo size or 9 or 10 if smaller size)
- 4 x Slightly heaped teaspoons of Baking powder
- A little bit of milk (usually about 4 teaspoons for this quantity of cake batter)

### For Victoria Sponge Cake

- 4 x Teaspoons x of Vanilla essence
- 1 x Jar raspberry jam (for filling)
- 1 x Carton of whipping cream (for filling)
- 1 or 2 teaspoons of icing sugar (for dusting cake)

### For Lemon Drizzle Cake

- 2 or 3 x Lemons ( zest and juice)
- 1 x Bag icing sugar (for lemon drizzle icing)
- A little milk (for lemon drizzle icing)

### For Chocolate Chip Cupcakes

- 2 x 100g bags of semi sweet chocolate chips
- 4 x Heaped Teaspoons of unsweetened Cocoa powder
- 1 x 225g Bar Bakers semi sweet chocolate & 225mls x cream (for chocolate ganache topping)

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## Equipment

In addition to the above you will need 1 x large mixing bowl for mixing butter & cream, 1 x medium size mixing bowl for beating the eggs, 1 x spatula, 1 x wooden spoon, 1 x whisk or electric hand mixer, 1 x fine mesh sieve, 1 x grater for making lemon zest if making lemon cake, assorted measuring cups or a kitchen weighing scale, assorted measuring spoons, paper cupcake/muffin cases, parchment paper if making loaf shaped cake, assorted cake baking trays/muffin pans

## Instructions

- Preheat oven to 375F/190C and prepare loaf tin for lemon drizzle cake by lining it with parchment paper, put paper cases in muffin trays or grease cake pans and set aside.
  1. In the large bowl mix the butter and sugar together for a few minutes until the mixture changes colour and becomes light and fluffy.
  2. In a separate bowl beat the eggs until well mixed and frothy
  3. Combine flour and baking powder and put into the fine mesh sieve (and place to one side)
  4. A little at a time add a bit of the beaten egg and with some sifted flour into the butter/sugar mixture, mixing on a low speed until combined, scraping the sides as needed. Repeat until all egg has been combined.
  5. Turn the mixer back to low and add in all remaining flour slowly until combined, again scraping the sides to ensure everything is combined evenly. Add the little bit of milk to your mixture (4teaspoons for this quantity of cake) and mix in to combine ( the milk just makes the cake batter a little less thick).

**Note:- If making chocolate cakes – remove 4 x heaped teaspoons of flour and replace with 4 x heaped teaspoons of the unsweetened cocoa powder and then add the baking powder.**

You can go ahead and use the above plain mixture to bake any style of regular cakes/cupcakes but if you want to change up the flavour a little – now is the time to add it! The only exception is the cocoa to make a chocolate cake as that needs to be mixed in with the flour at an earlier stage (see above note)

### For Lemon Drizzle Cake

1. Grate the zest off your lemons and add it to your cake batter and mix in with your spatula or wooden spoon (it tends to stick to mixer blades so I avoid using them at this stage).
2. Spread the batter into the prepared parchment lined loaf pan and bake for approx. 50/55mins minutes, or until a knife inserted comes out clean. If you notice it is browning too much on the top, tent with foil.
3. As soon as the cake comes out of the oven stab it all over with a sharp knife or metal skewer and squeeze the juice of 1 of your lemons directly all over it.. catching any seeds that fall.
4. Allow the cake to cool in the pan for about 10 minutes and then release onto a wire rack to cool but keep it in the parchment liner.

### For the Victoria Sponge Cake

1. Add 4 x teaspoons of vanilla essence to your cake batter mixture and mix thoroughly with spatula or wooden spoon
2. Spread batter into 2 x prepared 8”inch round cake pans and bake for approximately 25mins, or until a sharp knife inserted comes out clean
3. Allow the cakes to cool in the pan for about 10 minutes and then release onto a wire rack to cool

### For the double chocolate cupcakes

1. Add 1.5 bags of semi sweet chocolate chips to your cake batter mixture and mix thoroughly with spatula or wooden spoon (or measure choc chips with your heart)
2. Spoon batter equally into your cupcake cases and sprinkle the remaining chocolate chips onto the top of each cupcake
3. Bake for approximately 20/25mins, or until a knife inserted comes out of each cake clean
4. Allow the cupcakes to cool in the pan for about 10 minutes and then place onto a wire rack to cool

## Frostings / Icings/ Toppings / Fillings

### Lemon Drizzle Icing

120g/4.26 ounces/1 cup icing sugar sifted

Approx 1.5 tablespoon lemon juice

Approx 1 tablespoon milk

When loaf cake has cooled, combine all the icing ingredients. Start with adding 1 tablespoon of lemon juice and 1 tablespoon of milk. The mixture should be thick and not runny. Add the remaining ½ teaspoon of lemon juice if needed. Pour icing over cake and let dry before serving (if you can wait!).

### Victoria Sponge Cake

When both of your round cakes are cool...

Whip cream until stiff and evenly spread or pipe an even layer of cream onto one of the cakes.

Apply a layer of raspberry jam to the smooth underside of your other cake and place it gently on top of the cream topped one (raspberry jam side down so it is touching the cream).

Dust the top of your now 2 tier layered cake with icing sugar and decorate with fresh raspberries if wanted. You can swap out the raspberry jam for strawberry, blueberry or any flavour of jam you like!

### Chocolate Ganache “icing”

Make with equal parts cream and chocolate as below and spoon over cupcakes.

1. Place chopped chocolate in a medium heat-proof bowl. Heat the cream in a small saucepan over medium heat until it begins to gently simmer. (Do not let it come to a rapid boil—that’s too hot!) Pour over chocolate, then let it sit for 2–3 minutes to gently soften the chocolate.
2. With a metal spoon or small silicone spatula, very slowly stir until completely combined and chocolate has melted. The finer you chopped the chocolate, the quicker it will melt with the cream. If it’s not melting, do not microwave it. See Troubleshooting Chocolate Ganache in blog post above.
3. Ganache can be ready to use as a drizzle or you can let it sit at room temperature to cool and thicken. It will fully cool within 2 hours. Refrigerating speeds this up, but the ganache will not cool evenly. Stir it a few times as it sets in the refrigerator, so it remains even and smooth.
4. Once completely cool and thick, the ganache can be piped with a piping tip or scooped with a spoon. You can also beat the cooled thickened ganache with a handheld or stand mixer fitted with a whisk attachment until light in color and texture, about 4 minutes on medium-high speed.
5. Cover tightly and store ganache in the refrigerator for up to 5 days. Once ganache cools completely, you can cover it tightly and freeze it for up to 3 months. Thaw in the refrigerator. To rewarm or thin out again, stir constantly over low heat on the stove in either (1) a [double boiler](#) or (2) in a heat-proof bowl placed over a pot of simmering water. Don’t let the bottom of the bowl touch the simmering water.

### Other options!

- **Berries** - Not only are berries excellent on top of pound cake you can add them to the batter. Use fresh or frozen and thawed!
- **Sprinkles** - Of course!
- **Nuts** - Add some chopped up pecans or walnuts to the batter if nuts are your thing!