

*From Real Estate to Recipes!*  
**April FEATURE RECIPE**

## **Raspberry Lemon Pound Cake**

Fresh raspberries and a lemon glaze brighten up this simple loaf.

### **Ingredients:**

#### **Cake**

- ◆ 1-1/2 C. All-Purpose Flour
- ◆ 1/4 tsp. Baking Soda
- ◆ 1/4 tsp. Salt
- ◆ 1 C. Granulated Sugar
- ◆ 1/2 C.(1 stick) Butter, Softened
- ◆ 4 oz. Cream Cheese, Softened
- ◆ 1 tsp. Grated Lemon Zest
- ◆ 3 Large Eggs, Room Temperature
- ◆ 2 tsp. Vanilla Extract
- ◆ 1– 6 oz. Container Raspberries

#### **Glaze**

- ◆ 1/2 C. Confectioner's Sugar
- ◆ 5 Tbsp. Heavy Cream
- ◆ 1 Tbsp. Seedless Raspberry Jam

### **Directions: Make the Cake:**

#### **Pre-heat oven 325°**

1. Lightly grease & flour 8-1/2"X4-1/2" loaf pan.
2. In Lg. bowl whisk together flour, baking soda,& salt. In a 2nd bowl, w/mixer on med. speed, beat sugar, butter, cr.cheese,& lemon zest until smooth. Beat in eggs,1@ a time & beat in vanilla. In 2 batches, beat in flour mixture until just combined.Fold in raspberries with a spatula.
3. Transfer batter to prepared loaf pan&smooth top.Bake until toothpick comes out clean.1hr 5mins to 1hr 10mins.Cool 10mins on a wire rack.Loosen sides w/small knife & invert onto rack to cool.
4. In a blender puree confectioners' sugar, cream & jam.Drizzle glaze over cooled cake and serve.

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