

# LEMON SOUR CREAM POUND CAKE

Crème Cake  
Base Mix

INGREDIENTS	2½ LB BATCH	5 LB BATCH
“JIFFY” Crème Cake Base Mix	2½ lb	5 lb
Butter, softened	1/4 cup (2 oz)	1/2 cup (4 oz)
Sour Cream	1 cup (8 oz)	2 cups (16 oz)
Buttermilk	1 cup (8 oz)	2 cups (16 oz)
Cold Water	1/4 cup (2 oz)	1/2 cup (4 oz)
Lemon Extract	1 Tbsp	2 Tbsp
Lemon Zest, fresh	2 tsp	4 tsp
LEMON GLAZE		
Powdered Sugar	1 cup (4 oz)	2 cups (8 oz)
Lemon Zest, fresh	2 tsp	4 tsp
Water	4 tsp	2½ Tbsp



## POUND CAKE

- Use a mixer with paddle attachment.
- Add Crème Cake Base Mix and butter into mixer bowl.
- Blend on low speed\* for 1 minute.
- Add sour cream, buttermilk, cold water, lemon extract, and lemon zest into the mixer bowl.
- Blend on low speed\* for 30 seconds. Stop mixer. Scrape bowl and paddle.
- Blend on low speed\* for 2 more minutes.
- Scale into greased or paper-lined pan.
- Bake according to directions below.

## LEMON GLAZE

- Mix Lemon Glaze ingredients together.
- Drizzle glaze over cooled cake.

\* **Low speed** is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.

PAN SIZE	SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 5 LB BATCH
9" x 4½" Loaf pan	1½ lb	300°F 50 - 55 minutes	350°F 60 - 65 minutes	5
7½" x 3½" Loaf pan	17 oz	300°F 40 - 45 minutes	350°F 55 - 60 minutes	7
8" Bundt pan	1¼ lb	300°F 38 - 43 minutes	350°F 48 - 53 minutes	6
3⅞" x 2" Mini loaf	#16 scoop (2.25 oz)	300°F 22 - 27 minutes	350°F 28 - 33 minutes	52
Standard muffin	#20 scoop (1.75 oz)	300°F 20 - 25 minutes	350°F 25 - 30 minutes	67

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Baking time may vary depending on the oven and oven load.