



V's Lusty Limoncello Pound Cake

Ingredients

Cake:

wet:

- 1 cup butter softened
- 1 cup granulated sugar
- 3 large eggs
- 1/2 c vanilla yoghurt
- 2 tbsp lemon zest (2 lemons)
- 3 tbsp lemon juice (2 lemons)
- 2 tsp Vanilla extract
- 3 tbsp (ish!) limoncello

dry:

- 1 1/2c cake flour
- 1 1/2tsp baking powder
- 1/2 tsp scant salt

Icing:

1 cup powdered sugar, sifted

1 1/2 tbsp lemon juice

1 tbsp limoncello (or milk if you prefer)

Directions

- Preheat oven to 375° F.
- Beat butter in stand mixer until light and fluffy.
- Beat in eggs, one at a time.
- Beat in yoghurt, lemon zest, lemon juice, vanilla extract, and limoncello.
- In a separate bowl, stir flour, baking powder, and salt.
- Mix into wet ingredients and beat until light and fluffy.
- Pour into greased loaf pan.
- Bake for 35-40 minutes or until cooked through. (If you stick a butter knife into the center it should come out without any gooeyness!) Allow to cool.
- Next whisk all of the icing ingredients together in separate bowl and drizzle over cake. Slice and embellish with sliced lemons! Enjoy XxV

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