

Lemon & Rosemary Pound Cake

Ingredients

For the Cake:

- 225g unsalted butter, softened
- 200g caster sugar
- 3 large eggs
- Zest of 2 lemons
- 2 tbsp fresh lemon juice
- 1 tbsp finely chopped fresh rosemary
- 250g plain flour
- 1 tsp baking powder
- ¼ tsp salt
- 120ml whole milk

For the Glaze:

- 100g icing sugar
- 2 tbsp fresh lemon juice
- 1 tsp finely chopped fresh rosemary (optional)



Directions

1. Preheat the oven to 170°C (150°C fan/gas mark 3).
2. Grease and line a loaf tin with baking paper.
3. In a large bowl, cream the butter and sugar until light and fluffy.
4. Beat in the eggs one at a time, then stir in the lemon zest, juice, and rosemary.
5. In a separate bowl, whisk together the flour, baking powder, and salt.
6. Gradually fold the dry ingredients into the wet mixture, alternating with the milk, until just combined.
7. Pour the batter into the prepared tin and smooth the top.
8. Bake for 50–60 minutes, or until a skewer inserted in the centre comes out clean.
9. Allow to cool in the tin for 10 minutes, then transfer to a wire rack.
10. Mix the icing sugar and lemon juice to make a smooth glaze.
11. Drizzle over the cooled cake and sprinkle with extra rosemary if desired.