

Who am I kidding, this **cake** would be amazing no matter where you are or who you serve it to.

With love from my kitchen to yours,

Carrie

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Here are some of the items that I recommend for making this cake.

***UPDATE:** I added 1 teaspoon of fresh ginger to the cake batter, because I felt like it needed a little bit of kick to the lemon flavor. It's amazing how much of a difference it makes. Then I omitted the butter from the glaze, because the butter is very temperamental and can curdle. I brush the glaze on the warm cake and once it has cooled down, drizzle the lemon cream cheese frosting over the cake.

Italian Lemon Pound Cake

3 cups all-purpose flour

1 teaspoon baking powder

1/4 teaspoon salt

1 cup unsalted butter, softened

2 cups sugar

3 eggs

1/2 cup buttermilk

1/2 cup of sour cream

4 tablespoons **lemon juice**

1 tsp. of fresh ginger, minced

Zest of 2 **lemons (about 2 tbsp.)**

1 teaspoon of vanilla

Instructions

Pre-heat oven to 325 degrees

1. Sift flour, baking powder, and salt and set aside. In another bowl, cream butter and sugar until light and fluffy. Beat in eggs, one at a time. Mix in the sour cream, **lemon juice**, vanilla, ginger, and **lemon zest**.
2. Mix half of the flour mixture into the butter mixture. Mix in the buttermilk and then add in the remaining flour mixture. Mix just until the flour disappears. Pour the **cake batter** into a **bundt pan** that has been generously sprayed with baking spray.
3. Bake for 70 to 80 minutes or until a knife inserted in the center of the **cake** comes out clean. Remove the **cake** from the oven and allow to cool for 5 minutes. Turn the **cake** over on a **cake platter**. Spread the **lemon glaze** over the warm cake so that the glaze can soak into the **cake**. Let the cake cool completely and drizzle the **lemon cream cheese frosting** over the **cake**.

Lemon Glaze

1 1/2 cup powdered sugar

3 tablespoon lemon juice, at room temperature

1. Whisk the powdered sugar and **lemon juice** together and mix until the **glaze** is smooth.

Lemon Cream Cheese Frosting

4 oz. of cream cheese, softened

1 tbsp. of lemon zest

1/4 cup of lemon juice

2 cups of powder sugar

1. Mix the all the ingredients together until smooth and creamy.

Here are a few other **recipes** you might enjoy.

Elegant Lemon Roll

Lemon Coconut Muffins

Lemon Cream Bars