



## **ROBERT LAMBERT'S LEMON POUND CAKE**

1/2 cup (1 stick) butter, softened  
1 cup sugar  
2 large eggs  
2 cups all-purpose flour  
3 tsp. baking powder  
1/2 tsp. salt  
1/2 cup milk  
1/4 cup Robert Lambert Meyer Lemon Syrup, 2 uses  
1 tbsp. grated lemon zest

Preheat oven to 350. Grease and flour a 9-inch loaf pan. In an electric mixer, cream butter and sugar until light and fluffy, 2 minutes. Add eggs, one at a time, beating well after each.

In a small bowl whisk together flour, baking powder and salt. Add 1/2 of this to the batter, beating slowly at first to combine. Add the milk and beat well, then the rest of the flour. Add 2 tbsp. of the Meyer Lemon Syrup and the lemon zest, and beat until the batter is well blended and fluffy. Scrape into prepared pan.

Bake until top is golden brown, 50 minutes. Cool cake 10 minutes before turning it out to set upright on a wire rack. Poke a few holes in the cake with a skewer and brush the warm cake with remaining syrup. Cool completely before serving.