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Rosemary Pound Cake

Adapted from: The Cake Bible

By Rose Levy Beranbaum

Makes 1 loaf or 2 small loaves

- 3 Tbs milk
- 3 large eggs
- 1 ½ tsp vanilla extract
- 1 ½ cups sifted cake flour
- ¾ cups sugar
- ¾ tsp baking powder
- ¼ tsp salt
- 2 ½ tsp rosemary, finely chopped
- 13 Tbs unsalted butter
- 3 Tbs frozen limeade, thawed

Preheat oven to 350°

1. In a large mixing bowl combine the dry ingredients and the rosemary and mix on low speed for 30 seconds to blend. Add the butter and half the egg mixture. Mix on low speed until the dry ingredients are moistened. Increase to medium speed (high speed if using a hand mixer) and beat for 1 minute to aerate and develop the cake's structure.
2. Scrape down the sides. Gradually add the remaining egg mixture in 2 batches, beating for 20 seconds after each addition to incorporate the ingredients and strengthen the structure. Scrape down the sides.
3. Scrape the batter into the prepared pan and smooth the surface with a spatula. The batter will be almost a ½-inch from the top of a 4-cup loaf pan. (If pan is smaller, use excess batter for cupcakes.)
4. Bake 55 to 65 minutes or until a wooden toothpick inserted in the center comes out

clean. Cover loosely with buttered foil after 30 minutes to prevent overbrowning. The cake should start to shrink from the sides of the pan only after removal from the oven.

5. Brush the top of the cake generously with limeade while still hot. Let the cake cool in the pan on a rack for 10 minutes and invert it onto a greased wire rack. If baked in a loaf pan, to keep the bottom from splitting, reinvert so that the top is up and cool completely before wrapping airtight.