



GLUTEN FREE LEMON POUND CAKE

YIELDS: 1 LOAF

This zesty lemon loaf puts a delicious gluten free spin on a classic pound cake. It is tart, fresh and decadent while not being overly sweet making it the perfect summer treat!



Ingredients

CAKE

- 1 ¼ (175 g) cups Anita's Organic Gluten Free All Purpose Flour
- ¾ tsp xanthan gum
- ¼ cup (36 g) Anita's Organic Gluten Free Tapioca Flour (or constarch, or potato starch, or arrowroot)
- 1 tsp kosher salt
- Grated zest of 2 lemons
- 12 tbsp (168 g) unsalted butter
- ½ cup cream cheese, at room temperature
- 1 cup (200 g) granulated sugar
- 4 eggs (200 g, weighed out of shell) at room temperature, beaten
- 2 tbsp (1 oz) fresh lemon juice

GLAZE

- 1 ½ cups (173 g) icing sugar
- 1/8 tsp kosher salt
- 4 tsp fresh lemon juice
- Grated zest of 1 lemon

Instructions

FOR THE CAKE

1. Preheat your oven to 325°F. Grease a 9-inch by 5-inch loaf pan, and set aside.
2. In a small bowl combine the flour, xanthan gum, tapioca flour, salt, and lemon zest and whisk well to combine. Be sure to break up any lemon zest clumps. Set bowl aside.
3. In a stand mixer (or bowl with a hand mixer), add butter, cream cheese and beat on medium-high speed for about 5 minutes until well incorporated, light and fluffy. Add sugar and mix together. Then add the eggs and lemon juice mixing well between additions until smooth. Add the flour in several parts, beating well to

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incorporate after each addition. The batter should be thick but smooth, but relatively light. Scrape the batter into the loaf pan and smooth the top with a wet spatula.

4. Place the loaf pan in the center of the preheated oven and bake for about 50 mins, or until inserting a toothpick into the middle comes out clean. If the loaf starts to get too brown, cover it with aluminum foil. Once done, removed pan from oven and allow to cool for at least 15 minutes before transferring to a wire rack to cool completely.

FOR THE GLAZE

1. While the loaf is cooling, prepare the glaze. In a small bowl, add confectioner's sugar, salt, lemon zest, and 1 tsp of lemon juice at a time, mix well and add more lemon juice until the glaze is pourable.
2. Pour the glaze over the cooled pound cake and allow to set at room temperature.