

Cast Iron Skillet Pound Cake

Anne Byrn

This is the first pound cake I baked in an iron skillet. It is the late John Egerton's pound cake recipe, made with heavy cream, and I just love the pure and unadulterated flavor. But if you like lemon or almond in your pound cake, do make any flavor substitutions you like instead of all vanilla. Some pound cake baking rules do exist even with skillet cakes. Make sure your butter and eggs are at room temperature before you begin. Use a stand mixer to best incorporate. And use what flour you have on hand as long as it is not self-rising. I'll give you a pass on the flour because I have baked this cake with unbleached store-brand as well as King Arthur. I've made it with White Lily. It is always good. Always moist and delicious. Enjoy!

Makes 12 to 16 servings

Prep: 20 to 25 minutes

Bake: 1 hour, 5 to 10 minutes

Soft butter for prepping the pan

1 cup (8 ounces; 2 sticks) unsalted butter, at room temperature

Pinch of salt

3 cups granulated sugar

6 large eggs, at room temperature

3 cups sifted all-purpose flour

1 cup heavy cream

2 teaspoons vanilla extract

1. Place a rack in the center of the oven, and preheat the oven to 325 degrees F. Grease a 12-inch cast iron skillet with the soft butter.
2. Place the butter and salt in a large mixing bowl, and beat with an electric mixer on medium-low speed until the mixture is creamy, 1 minute. Add the sugar, gradually, while beating on medium-low. Increase the mixer speed to medium once all the sugar has been incorporated, and beat until pale in color, 1 minute. While the mixer is running on low speed, add the eggs, one at a time. Beat until each egg is thoroughly incorporated. Scrape down the sides of the bowl with a rubber spatula.
3. With the mixer on low speed, add the flour and cream alternately, until combined, beginning and ending with the flour. Blend in the vanilla and scrape down the sides of the bowl. Turn the

batter into the prepared pan, smoothing the top with the rubber spatula. Place the pan in the oven.

4. Bake the cake until the top is golden brown and crackly, 65 to 70 minutes. Remove the pan to a wire rack to cool at least 1 hour.

5. Run a knife around the edges of the pan, give the pan a good shake, then invert the cake once, then again, so that the cake rests right-side up on the rack. Let it cool 1 hour before slicing. To store, wrap in aluminum foil or place in a cake saver, and store for up to five days. Or wrap in foil and freeze for up to six months.