

Orange Pound Cake

<http://userealbutter.com/2013/01/20/orange-pound-cake-recipe/>
from *Fine Cooking*

1 tbsp butter for greasing the pan
9 oz. (2 cups) unbleached all-purpose flour
1 1/2 tsps baking powder
1/2 tsp + pinch salt
6 oz. (3/4 cup) unsalted butter, softened
1 1/4 cups sugar
3 large eggs
1 tsp vanilla extract
2 tbsps fresh orange zest (from 2 large or 4 medium navel oranges)
1 cup fresh squeezed orange juice, split into 3/4 cup and 1/4 cup
5 oz. (1 1/4 cups) confectioners' sugar

Preheat oven to 350°F. Set the rack in the center of the oven. Grease a 9×5-inch loaf pan with the extra butter, line the pan with parchment, then butter the parchment paper. Mix the flour, baking powder, and 1/2 teaspoon salt together in a medium bowl. Cream the butter and sugar together in the mixing bowl of a stand mixer with the paddle attachment on medium high until light and fluffy (about 2 minutes). Beat the eggs in one at a time, scraping down the sides of the bowl as needed. Add the vanilla and orange zest. Don't worry if the batter looks curdled, it's fine. With the mixer on low, add a third of the flour, then add half of 3/4 cup of orange juice, then add another third of the flour, then the rest of the 3/4 cup of orange juice, and finish with the remaining third of the flour. Pour the batter into the pan and smooth the top. Bake 45 minutes to an hour or until a toothpick inserted in the center of the cake comes out clean.

Cool the cake in its pan on a rack for 10 minutes. Run a knife around the sides and turn the cake out onto the rack. Remove the parchment and set the cake upright on the rack. Place the rack over a rimmed baking sheet. Mix the remaining 1/4 cup of orange juice with the confectioners' sugar and a pinch of salt. Whisk until it is smooth. Use a toothpick to poke holes (about 3/4-inch intervals) in the top of the cake, making sure not to exceed 3/4 of the cake depth. Brush the glaze over the top and sides of the cake until it's all used. Let the cake cool completely (about 2 hours). Serves 8.