

POUND CAKE WITH STRAWBERRIES AND WHIPPED CREAM

Adapted from the Joy of Cooking

- 2 C sifted cake flour (sift flour, THEN measure out 2 Cups)
- 5 eggs
- 1 tsp vanilla
- 1/2 tsp almond extract
- 2 sticks unsalted butter
- 1 1/3 C sugar
- 1/4 tsp salt

Have all ingredients at room temperature.

Preheat oven to 325. Grease and flour a 9x5 loaf pan.

Take your sifted flour and then sift it again - twice. (So to summarize everything - first you sift some cake flour, then you measure out 2 Cups. Then you sift that flour again, twice.)

In a large bowl, beat the butter until creamy. This will take less than a minute. Gradually beat in the sugar and salt. Scraping down the sides of the bowl as necessary, beat on high speed for about 4 minutes or until the color and texture are both lightened.

In a small bowl, whisk together the eggs, vanilla, and almond extract. Very gradually (about 1 tablespoon at a time) but constantly, beat the egg mixture into the butter mixture, until it's light and fluffy. This will take about 4 minutes.

Beating on low speed, add the flour in 3 parts. Scrape the sides of the bowl with a rubber spatula as needed and make sure the mixture is smooth.

Pour the batter into the greased, floured pan and smooth out on top. Bake until a toothpick inserted in the middle comes out clean. *Joy of Cooking* said this would take 60-70 minutes. Mine took about 30 minutes longer than that. So just keep an eye on it, as everyone's oven is different.

Let the cake cool in the pan on a rack for about 20 minutes. Carefully slide a knife around the edges to loosen the cake from the pan, invert the pan to remove the cake, and cool it right-side-up on a rack.

Once cooled, slice the cake and serve with fresh, sliced strawberries and whipped cream. (I sliced my strawberries ahead of time, sprinkled them with sugar, then let them "marinate" for a while in the fridge. That's how they get a little syrupy. Yum.)

