

VANILLA BEAN POUND CAKE:

Ingredients:

- 2 cups (4 sticks) unsalted butter, room temperature
- 5 teaspoons grated lemon peel
- 1 vanilla bean, split lengthwise
- 2 1/3 cups sugar
- 6 large eggs
- 4 large egg yolks
- 1 teaspoon vanilla extract
- 1 teaspoon salt
- 3 1/4 cups all purpose flour

Preparation:

Preheat oven to 350 degrees F

Cream together butter, 1 teaspoon lemon peel, seeds from vanilla beans, and sugar in an electric mixing bowl on medium speed until light and airy (about 5 minutes).

Whisk eggs and yolks in medium bowl to blend. Add to creamed butter mixture. Beat in vanilla extract and salt.

Sift flour over in 3 additions, mixing just to blend after each

Transfer batter to prepared pan (or tin). Bake cake until tester inserted near center comes out clean, about 1 hour 15 minutes.