

Continue



Unsalted butter2 cups sugar7 large eggs2 teaspoon vanilla extract teaspoon salt2 cups all-purpose flourAdd the butter to a stand mixer with the paddle attachment and whip on medium speed until it becomes light and fluffy.Next, pour in the sugar and mix until combined.Add in 1 egg at a time until they are mixed in before adding in some vanilla extract.Finish by adding in some salt and then the flour in three batches so that it mixes in easily and does not clump.Transfer to a prepared large 9 fluted pan or between two 8.5 x 4.5 loaf pans.Bake in the oven at 325 for 60-65 minutes or until lightly brown on top and firm.Cool completely before serving with homemade whipped cream and berries.Lemon When adding the vanilla to the recipe, also add in the juice and the zest of 1 lemon.Cream Cheese Substitute 1 stick of butter for one 8oz package of softened full-fat cream cheese. Combine them and whip them together in the first procedure of this recipe.Sour Cream Substitute 2 sticks of butter with 1 cup of sour cream. Add the sour cream alternating when adding in the flour, e.g. add 1/3 of the sour cream until mixed in, and then add in 1/3 of the flour. Repeat until everything is added and mixed in.Make-Ahead: You can make this up to 2 days ahead of time.How to Store: Cover and keep at room temperature for up to 4 days. Cover and keep in the refrigerator for up to 6 days. Cover and freeze for up to 3 months. Thaw from the freezer before slicing and serving. You can substitute the all-purpose flour for cake flour.I believe its important to have a digital scale in your toll drawer and heres the one that I used (this is an affiliate link that allows me to make a little money on the sale should you chose to buy it): you do not have a stand mixer you can substitute it for electric hand beaters. Calories: 411kcalCarbohydrates: 83gProtein: 9gFat: 4gSaturated Fat: 2gPolysaturated Fat: 1gMonounsaturated Fat: 2gTrans Fat: 1gCholesterol: 144mgSodium: 202mgPotassium: 102mgFiber: 1gSugar: 50gVitamin A: 220IUCalcium: 29mgIron: 3mg Author: Chef Billy Parisi The classic pound cake a timeless dessert thus supposed to be rich, moist, and utterly decadent. But what happens when your carefully crafted cake emerges from the oven dry, crumbly, and utterly disappointing? If youre scratching your head, wondering where it all went wrong, youre not alone. In this article, well delve into the common culprits behind a dry pound cake, exploring the science behind the perfect bake and providing you with actionable tips to ensure your next cake is a showstopper.Understanding the Science of Pound CakeBefore we dive into the potential pitfalls, its essential to understand the fundamental principles of pound cake chemistry. A traditional pound cake recipe consists of four primary components: flour, butter, sugar, and eggs. Each ingredient plays a crucial role in the final texture and structure of the cake. The Role of Ingredients in Pound CakeFlour: Provides structure and texture, with the type and amount of flour used significantly impacting the final result.Butter: Contributes to the cakes tenderness, flavor, and moisture content. The quality and temperature of the butter can affect the cakes texture.Sugar: Adds sweetness, tenderness, and browning to the cake.The type and amount of sugar used can impact the cakes texture and structure.Eggs: Serve as a binder, leavening agent, and moisture source. The number of eggs and their temperature can significantly impact the cakes texture and structure.Common Causes of a Dry Pound CakeNow that weve covered the basics, lets explore the most common reasons your pound cake might have turned out dry:Overmixing the BatterOvermixing is a common mistake that can lead to a dense, dry cake. When you overmix the batter, you develop the gluten in the flour, causing the cake to become tough and dense. To avoid this, mix your ingredients just until they come together in a cohesive batter, then stop mixing.Incorrect Oven TemperatureIf your oven is running too hot or too cold, it can significantly impact the texture of your cake. An oven thats too hot can cause the cake to cook too quickly, leading to a dry exterior and undercooked interior. Conversely, an oven thats too cold can cause the cake to cook too slowly, resulting in a dense, dry cake.Insufficient Liquid ContentPound cake recipes typically rely on the butter and eggs to provide moisture. However, if your recipe is lacking in liquid content or if youre using low-moisture ingredients, your cake may turn out dry. Make sure to use room temperature eggs and high-quality butter to ensure your cake has enough moisture.OverbakingOverbaking is one of the most common causes of a dry pound cake. When you overbake your cake, you cause the moisture to evaporate, leaving behind a dry, crumbly texture. To avoid this, check your cake frequently during the baking time, and remove it from the oven when its still slightly tender in the center.Old or Low-Quality IngredientsUsing old or low-quality ingredients can significantly impact the texture and flavor of your cake. Make sure to use fresh, high-quality ingredients, including real butter and pure vanilla extract.Troubleshooting Your Pound Cake RecipeIf youre struggling to identify the cause of your dry pound cake, try these troubleshooting tips:Check Your RecipeReview your recipe to ensure youre using the correct ratio of ingredients.Check the type and amount of flour used, as this can significantly impact the texture of the cake.Verify that youre using room temperature eggs and high-quality butter.Adjust Your Mixing TechniqueMix your ingredients just until they come together in a cohesive batter.Avoid overmixing, as this can develop the gluten in the flour and lead to a dense, dry cake.Invest in an Oven ThermometerEnsure your oven is at the correct temperature, as this can significantly impact the texture of the cake.Invest in an oven thermometer to verify the temperature of your oven.Dont OverbakeCheck your cake frequently during the baking time, and remove it from the oven when its still slightly tender in the center.Avoid overbaking, as this can cause the moisture to evaporate, leaving behind a dry, crumbly texture.ConclusionA dry pound cake can be a disappointing outcome, but by understanding the science behind the perfect bake and identifying the common culprits, you can take steps to ensure your next cake is a showstopper. Remember to mix your ingredients just until they come together, use high-quality ingredients, and avoid overbaking. With a little practice and patience, youll be on your way to creating a rich, moist, and utterly decadent pound cake thats sure to impress.What are the common causes of a dry pound cake?A dry pound cake can be attributed to several factors, including overmixing the batter, overbaking, and using the wrong type of flour. Overmixing can cause the gluten in the flour to develop, leading to a dense and dry texture. Similarly, overbaking can cause the cake to lose its moisture and become dry. Using the wrong type of flour, such as bread flour instead of cake flour, can also result in a dense and dry cake.Other common causes of a dry pound cake include using old or low-quality ingredients, not using enough liquid ingredients, and not adjusting the recipe for high altitude. Using old or low-quality ingredients can affect the texture and flavor of the cake, while not using enough liquid ingredients can cause the cake to become dry and crumbly. Not adjusting the recipe for high altitude can also cause the cake to become dry and dense.How can I prevent overmixing the batter?To prevent overmixing the batter, its essential to mix the ingredients just until they come together in a smooth, cohesive mass. This can be achieved by using a gentle folding technique, where the dry ingredients are gently folded into the wet ingredients or vice versa. Additionally, using a stand mixer with a paddle attachment, which is designed to mix the ingredients gently and efficiently, is also essential to stop mixing as soon as the ingredients come together, and not to overmix the batter while its in the pan. By following these tips, you can prevent overmixing and ensure a moist and tender pound cake.What is the ideal internal temperature for a pound cake?The ideal internal temperature for a pound cake is between 190F and 200F (88C to 93C). This temperature range ensures that the cake is cooked through and the internal structure is set, while also preventing overcooking and dryness. Its essential to use a food thermometer to check the internal temperature, especially when baking a large cake.When checking the internal temperature, insert the thermometer into the center of the cake, avoiding any fat or liquid pockets. If the temperature is below 190F (88C), continue baking the cake in 5-minute increments until it reaches the ideal temperature. If the temperature is above 200F (93C), the cake may be overcooked and dry.Can I use a different type of flour to make a pound cake?While its possible to use a different type of flour to make a pound cake, its not always recommended. Cake flour, which has a lower protein content than all-purpose flour, is the ideal choice for pound cakes. This is because cake flour produces a tender and delicate crumb, while all-purpose flour can result in a denser and heavier cake.If you dont have cake flour, you can make a substitute by mixing 1 cup of all-purpose flour with 2 tablespoons of cornstarch. However, keep in mind that this substitute may not produce the same tender and delicate crumb as cake flour. Bread flour, on the other hand, is not recommended for pound cakes, as it has a high protein content that can result in a dense and dry texture.How can I adjust the recipe for high altitude?When baking a pound cake at high altitude, its essential to compensate for the lower air pressure and humidity. This can be achieved by increasing the leavening agents, and increasing the cooking time. The exact adjustments will depend on the altitude and the specific recipe, so its essential to consult a reliable source or use a high-altitude baking guide.Some general guidelines for high-altitude baking include increasing the liquid ingredients by 1 to 2 tablespoons per 1,000 feet of altitude, decreasing the leavening agents by 1/4 to 1/2 teaspoon per 1,000 feet of altitude, and increasing the cooking time by 1 to 2 minutes per 1,000 feet of altitude. However, these are general guidelines, and the exact adjustments may vary depending on the specific recipe and altitude.Can I add extra moisture to a dry pound cake?While its not possible to completely restore a dry pound cake to its original moisture, you can add extra moisture to make it more palatable. This can be achieved by brushing the cake with a syrup or glaze, such as a simple syrup or a fruit glaze. You can also try adding a moisture-rich filling, such as a fruit curd or a whipped cream.Another way to add extra moisture is to serve the cake with a moist accompaniment, such as a fruit sauce or a creamy ice cream. However, keep in mind that these methods are not a substitute for proper baking techniques, and the best way to ensure a moist pound cake is to follow a reliable recipe and use proper baking techniques.How can I store a pound cake to keep it fresh?To keep a pound cake fresh, its essential to store it in an airtight container at room temperature. This can be achieved by wrapping the cake tightly in plastic wrap or aluminum foil and placing it in a covered container. You can also store the cake in the refrigerator, but make sure to wrap it tightly and keep it away from strong-smelling foods.When storing a pound cake, its also essential to keep it away from direct sunlight and heat sources, as these can cause the cake to become dry and stale. If you plan to store the cake for an extended period, consider freezing it, as this will help preserve the texture and flavor. Simply wrap the cake tightly in plastic wrap or aluminum foil and place it in a freezer-safe bag or container.Type of cakeFor other uses, see Pound Cake (disambiguation).Pound cakeA pound cake that has been baked in a loaf pan.Region or stateEnglandMain ingredientsFlour, butter, sugar, and eggsVariationsAddition of flavorings or dried fruits Media : Pound cakePound cake is a type of cake traditionally made with a pound of each of four ingredients: flour, butter, eggs, and sugar. Pound cakes are generally baked in either a loaf pan or a Bundt mold. They are sometimes served either dusted with powdered sugar, lightly glazed with syrup, with a coat of icing, or with whipped cream and fruit.The earliest recipe for pound cake is found in the English cook book *The Art of Cookery* by Hannah Glasse, published in 1747.[1] The first U.S. cookbook, *American Cookery*, published in 1796, has a recipe for pound cake.[2]Over time, the ingredients for pound cake changed. Eliza Leslie, who wrote the 1851 edition of *Direction for Cookery*, used 10 eggs, beat them as lightly as possible, mixed them with a pound of flour, then added the juice of two lemons or three large oranges. This changed the flavor and texture of the cake. In the 2008 issue of *Savour*, James Villas wrote that cake flour would not work in place of all-purpose flour because it lacks the strength to support the heavy batter.In some recipes from 19th century cookbooks, fruit was also added to the cake.[3]An early variation on this cake replaced some of the flour with cornmeal made from dried corn (maize), which was then called Indian meal.[2] A recipe for Indian pound cake was first published in 1828 by Eliza Leslie and later included in *The Indian Meal Book*,[4][failed verification] which was published in London in 1846, when people in Ireland were looking for alternatives to expensive wheat flour.[2]Slices of pound cakeThere are numerous variations on the traditional pound cake, with certain countries and regions having distinctive styles. These can include the addition of flavoring agents (such as vanilla extract or almond extract) or dried fruit (such as currants or dried cranberries), as well as alterations to the original recipe to change the characteristics of the resulting pound cake. For instance, baking soda or baking powder may be incorporated to induce leavening during baking, resulting in a less dense pound cake. A cooking oil (typically a vegetable oil) is sometimes substituted for some or all of the butter, which is intended to produce a moister cake. Sour cream pound cake is a popular variation in the United States, which involves the substitution of sour cream for some of the butter, which also is intended to produce a moister cake with a tangy flavor. Some of these variations may drastically change the texture and flavor of the pound cake, but the name pound cake is often still used. Some of the variations are described below.This section does not cite any sources. Please help improving this section by adding citations to reliable sources. Unourced material may be challenged and removed. (May 2024) (Learn how and when to remove this message)Pound cake is served in France. The French name for the pound cake, quatre-quarts, means four quarters. There are equal weights in each of the four quarters. Traditionally, the cake of the French region of Brittany uses the same quantity of the four ingredients, but with no added fruit of any kind.However, the French-speaking parts of the Caribbean traditionally add rum to the ingredients for Christmas Eve or even mashed bananas for extra moisture. In some cases, they might have beaten egg whites instead of whole eggs to lighten the batter. Other variants include adding chocolate or lemon juice for flavor.In Mexico, the pound cake is called panqu. The basic recipe of Mexican panqu is much like the traditional U.S. recipe. Most common variants are panqu con nueces (pound cake with walnuts) and panqu con pasas (pound cake with raisins).Panqu is the Colombian version of the pound cake: the term panqui is itself a Spanish phonetic approximation of pound-cake. The panqui is essentially a wine-drenched cake with a cream or sugar coating, and it is very popular at birthdays, weddings and other social celebrations.Traditional German Osterlamm, which often is made of Eischwerteig mit Fett(The German term Rhrkuchen (stirred cake) refers to any kind of cake where a batter is made by mixing flour, butter, eggs, sugar, and often milk. The concept of the first four ingredients having equal proportions is not common, but, nevertheless, this style of cake batter forms the basis of many popular cake recipes. With the simple addition of nuts, cocoa, dried fruits and alcohols, and the use of different shapes and sizes of tins, a wide variety of traditional German cakes are made. For example, this dough or a minor variation of it is often used to make cakes made in a loaf tin (Orangenkuchen - orange cake; Nusskuchen - hazelnut cake), marbled cakes in a bundt tin (Marmorkuchen) and other flavor combinations in shaped tins (Falscher Rehkern - fake venison saddle with bitter chocolate and almonds.[5] Osterlamm - Easter Lamb with vanilla and rum[6]). In the technical language of professional baking, these recipes are classified as Eischwerteig mit Fett ("egg-heavy batter with shortening"). For example, in a German cooks' vocational school book from the 1980s the basic recipe for such a cake baked in a 26cm (10") spring form tin is given as four eggs, three egg-weights of butter, four egg-weights of sugar, three egg-weights of flour and one egg-weight of starch.[5] It is close to the English pound of each and the French four equal quarters.Cherry cakeA slice of traditional British cherry cakeCakeCourseDessertServing temperatureCold or warmedMain ingredientsGlac cherries and cake batterSimilar dishesFruitcake Media : Cherry cakeCherry cake is a traditional British cake. The cake consists of glac cherries evenly suspended within a Madeira sponge; it can also be considered as a basic or trivial variation of pound cake.[7] Glac cherries are used because the moisture within fresh cherries causes them to sink to the bottom of any cake, ruining the cake's form.Cakes with cherries inside them are found in many other cuisines.Madeira cake^ Glasse, Hannah (1747). *The Art of Cookery, made Plain and Easy*. p. 272.^ a b c Byrn, Anne (2016). *American Cake: From Colonial Gingerbread to Classic Layer, the Stories and Recipes Behind more than 125 of our Best-loved Cakes*. Rodale. p. 21. ISBN 9781623365431. OCLC 93484678.^ The Family Hand-book: Or Practical Information in Domestic Economy; Including Cookery, Household Management, and All Other Subjects Connected with the Health, Comfort, and Expenditure of a Family: with a Collection of Choice Receipts and Valuable Hints. John W. Parker. 1838.^ "The Indian meal book: comprising the best American receipts for the various preparations of that excellent article". archive.org. 1846.^ a b Engelmann, Barbara (1982). *Zeitgem koehen und backen: Lehr- und Arbeitsbuch fr berufsbildende Schulen [Modern Cooking and Baking: a text- and work book for vocational schools] (in German)*. Mnchen/Wien/Zrich: BLV Verlagsgesellschaft. pp. 359368. ISBN 3-405-12479-4.^ "Gebackenes Osterlamm... se Tradition -Mann backt". Mann backt (in German). 2014-04-17. Retrieved 2018-09-15.^ Alan Davidson (2006). *The Oxford Companion to Food* (2nded.). Oxford University Press Oxford. p. 649. ISBN 978-0192806819.Wikibooks Cookbook has a recipe/module on Pound cake from " Broadly speaking, dry cake isnt exactly an earth-shattering problem. But when youve put your skill, effort, and ingredients into a cake that later reveals itself to be dry and worse yet, when that revelation comes at a special celebration it certainly impacts your own little world.Why does cake turn out dry and what can you do to prevent that sawdust-y scenario? Lets examine the most common causes of dry cake. Certain cakes, especially those that'll later be rolled or stacked and filled (like this Genoise) are meant to be on the dry side. Their drier texture helps them support creamy fillings without becoming soggy.1) Its the recipe!Some cakes are supposed to be a bit on the dry side: think nonfat foam cakes like angel food, or a lower-fat genoise. In fact, their drier, sturdier texture is considered an asset: Theyre better able to handle being rolled or filled with custard, soaked in syrup, or slathered with whipped cream. If your recipe uses no fat or calls for butter as its only fat (and not much of it), then you can assume its not going to produce a super-moist cake.2) Too much flour was used!Do you measure your flour with a measuring cup, or do you weigh it? If you use a cup rather than a scale theres a good chance youre using too much flour: up to 20% too much, if you use the measuring cup as a scoop then tamp the flour down. Any baked good especially cake with too much flour will be dry, hard, crumbly take your unhappy pick. For best results, please weigh your flour (and other ingredients). Dont have a scale? See the best way to measure flour using a measuring cup. The soft, tender crumb of this Coconut Cake comes from cake flour, which also helps keep the cake moist.3) A different flour was substituted!Your recipe calls for golden whole wheat flour, or cake flour, but you think whatever and opt for all-purpose flour. Whoops! If a recipe calls for a specific flour (and doesnt offer a substitute), use whats called for. Both cake flour (with its fine grind and higher starch content) and whole-grain flours (more coarsely ground) absorb and retain more liquid than all-purpose flour. This liquid retention results in a cake that stays soft and moist longer.(So if your recipe calls for all-purpose flour, can you substitute cake or whole wheat flour and get a moister final product? Maybe. But at least on the King Arthur site, the recipes are written such that youll get the best results by using the flour called for.)4) Butter was used in place of vegetable oil!Butter delivers fabulous flavor but it also contains about 20% less fat than vegetable oil. Since fat is a big contributor to a cakes tender, soft (moist) texture, its best to follow the recipe as written.If you can resist using butter, try substituting it for half the vegetable oil (by volume), and increasing the amount of butter youre substituting by 25%. Example: If your recipe calls for 1/2 cup (8 tablespoons) vegetable oil, use 1/4 cup (4 tablespoons) vegetable oil and 4 tablespoons + 1 tablespoon butter. Melt the butter before stirring it into the cake batter.Want to know more about balancing butter and oil to get the best attributes of both in your cakes? See The key to making a cake that tastes straight from the box. Baking your cake in a pan larger than what the recipe calls for can easily result in overbaking i.e., dry cake.)5) You chose an alternate pan!Due to their superior heat conductivity, metal pans (especially dark ones) bake much more quickly than glass or light-colored stoneware pans. So if your original cake recipe calls for a casserole dish (most often stoneware) and you substitute a metal pan, be sure to reduce the baking time to avoid overbaking (drying out) your cake. For more on the difference between metal, glass, and stoneware pans, see Glass or metal or stoneware: Which is the right pan?What if your recipe calls for a 7 x 11 pan, and all you have is a 9 x 13 close enough, right? Nope. The thinner the layer of batter the more quickly ill bake, and the faster the cake will dry out. Match whatever pan you have as closely as possible to what the recipe calls for, volume-wise. For help, see The essential alternative baking pan sizes. Choose an oven thermometer with big, clear numbers so you can read it through the oven window; opening the door to read the thermometer will drop your ovens temperature as much as 25.6) The oven was too hot or not hot enough!You choose your oven temperature, hit preheat, and 20 minutes later youre sliding your cake onto the middle rack. But hold on: did you check your ovens temperature with an independent oven thermometer?Ovens are notorious for their inaccuracy: 10 minutes after you turn it on, the oven signals its 350F when your hanging thermometer inside reads 225F. Likewise, an oven thats on for a while can start to creep up, the 350F gradually becoming 375F or even 400F.Baking a cake in a too-hot oven for the recommended time will dry it out. And baking a cake in a not-hot-enough oven will dry the crust before the center is fully baked. For best results, check the oven temperature before loading your cake, then monitor it every 10 minutes or so throughout the bake, making adjustments as needed. The top layer of this hot milk cake was in the oven just 5 minutes longer than the bottom layer yet look what a difference in browning. You can guess which layer was drier.7) The cake was left in the oven just a bit too long!f your recipe says to bake the cake for 25 to 30 minutes, start checking it at around 20 minutes. (For what to look for, see How to tell when cake is done.) Much better to tuck your not-quite-done cake back in for 5 more minutes than to suddenly remember to look at it 10 minutes after you ignored the timer going off. Even a couple of minutes can spell the difference between a cake thats perfectly baked and one thats disappointingly dry.8) The cake was stored in the fridge!Warning! Warning! Do NOT store cake in the refrigerator long-term unless it includes a topping or filling that needs to be refrigerated, e.g., whipped cream, custard, and their ilk. Your perfectly moist cake, no matter how well wrapped, will start to dry out after a day in the fridge.You need to chill the cake for its filling to set? No problem. The recipe says to refrigerate the layers for 30 minutes to make them easier to frost? Fine: simply apply a crumb coat and your covered cake will remain soft for as long as 12 hours or so. But putting a perfectly good lemon cake brushed with syrup into the fridge for safekeeping and leaving it there for several days (or longer) is the road to ruin!Likewise, if your cake does have to be refrigerated for a few hours (or even overnight), be sure to let it warm at room temperature for a bit before serving. Any solid fats used in the cake (e.g., butter, in either the cake itself or the frosting) re-solidify when cold, making its mouthfeel (you guessed it) dry. A generous application of Simple Syruphelps bring dry cake back to life.Rescuing a dry cake!f despite your best efforts your cake turns out dry, bring it back with some simple syrup, either plain or flavored. Brushing 3 to 4 tablespoons syrup onto each layer of cake before frosting will help disguise any dryness-inducing errors you made along the way!Does your idea of the perfect cake come right out of a box? See how to give homemade cakes that signature moist boxed-mix texture: The key to making a cake that tastes straight from the box.Cover photo and food styling (Back-to-Basics Yellow Cake) by Liz Neely. Soul Food Recipes Jazzed-Up Classics Joyful Cooking Everyday Celebrations Comfort Food Reinvented Flavor-Packed Creations Southern Recipes Galore Classic Desserts Bomb Pound Cakes Soul Food Recipes Jazzed-Up Classics Joyful Cooking Everyday Celebrations Comfort Food Reinvented Flavor-Packed Creations Southern Recipes Galore Classic Desserts Bomb Pound Cakes AKA The Queen of Pound Cakes. I specialize in bold flavored southern sweet and savory recipes inspired by my Mississippi Big Mama. I love sharing authentic, passed-down dishes with deep roots and big flavor. Not only am I a nationally recognized TV food expert and award-winning cookbook author, Im also a leading voice in southern cuisine and soul food. My recipes are built on decades of family tradition and backed by a culinary-trained team ensuring every recipe is rigorously tested so you can win with confidence in the kitchen. If youre ready to eat GOOD, then youre in the right place! We arent just making mealswere serving up memories and spreading love, one down-home dish at a time. Youve seen Jocelyn around these parts: You ready to be the star of your kitchen? I got you! No matter the occasion, from laid-back weeknights to festive family get-togethers, my recipes will have your loved ones goin back for seconds (and maybe even thirds!) Search below and lets get at it! boost/ Over 80 NEW recipes that will celebrate your lifes big and small moments. From incredible breakfast, sensational soups, salads and delicious appetizers to the ultimate savory dinners and most epic desserts, my new cookbooks recipes are the best you will ever taste! Jocelyns infectious joy and love for food and family leap from the pages to your table. Your family will be begging for seconds in no time. Jennifer Garner, actor Grandbaby Cakes. Modern Recipes, Vintage Charm, Soulful Memoriesis the debut cookbook from sensational food writer, Jocelyn Deik Adams. This cookbook has earned praise from critics and the adoration of bakers both young and old for her easygoing advice, rich photography, and the heartwarming memories she shares of her familys generations-old love of baking.

Why is my lemon drizzle cake dry. Why does my lemon cake crack in the middle. Why is my lemon cake dry. Why is my pound cake dry. What causes a dry pound cake. Moist lemon pound cake recipe. Why is my lemon drizzle cake greasy.