

## Lemon Verbena Pound Cake

Serves 6 – 8

### **For cake:**

- 1 c. cake flour (not self-rising)
- ½ tsp. baking powder
- ¼ tsp. salt
- 3 Tbl. finely minced fresh lemon verbena leaves or 1 Tbl. lemon zest
- 1 Tbl. grated lemon zest
- ½ c. butter (1 stick) at room temperature
- 1 c. granulated sugar
- 3 lg. eggs at room temperature
- ¾ tsp. pure vanilla extract
- 2 Tbl. whole milk
- 2 Tbl. fresh lemon juice

### **For glaze:**

- ½ c. plus 1 Tbl. confectioners' sugar
- 1 Tbl. fresh lemon juice

Preheat oven to 325° F. Butter and flour a 1 quart *kugelhopf* pan, tapping out excess flour. Sift together flour, baking powder and salt and whisk in lemon verbena and lemon zest. In the bowl of an electric mixer, beat butter and sugar together until light and fluffy. Beat in eggs, one at a time and beating well after each addition. Beat in vanilla. Beat in half of the flour mixture. Beat in milk and lemon juice. Beat in remaining flour until mixture is just combined.

Spoon batter into prepared pan, smoothing the top, and bake in the middle of the oven for 35 – 40 minutes, or until golden brown on top and a toothpick inserted into the center comes out clean. Cool cake in the pan on a wire rack for 15 minutes and invert onto rack to cool completely. While cake is cooling, make the glaze by whisking the confectioners' sugar and lemon juice together in a small bowl until smooth and thick.

When cake is completely cool, drizzle glaze over cake and let it drip down the sides.

**Note:** Cake can be made 1 day ahead and chilled, covered. Serve at room temperature with macerated strawberries.