

Salt and Serenity

Citrus Pound Cake by the Ocean

This is adapted from the recipe for *Elvis Presley's Favourite Pound Cake*, originally printed in the September 2005 issue of *Gourmet Magazine*. You will need a 10-inch tube pan (4 1/2 inches deep; not with a removable bottom) or a 10-inch Bundt pan (3 1/4 inches deep; 3-qt capacity)

For Cake:

2 sticks (1 cup) unsalted butter, softened, plus additional for buttering pan
3 cups sifted cake flour (sift before measuring) plus additional for dusting pan
3/4 teaspoon salt
3 cups sugar
7 large eggs, at room temperature 30 minutes
2 teaspoons vanilla bean paste or pure vanilla extract
2 Tablespoons orange zest (from 1-2 oranges)
1 cup heavy cream

For Glaze:

1 cup confectioners' sugar
2 Tablespoons orange juice, fresh squeezed

1. Put oven rack in middle position, but do not preheat oven. Generously butter pan and dust with flour, knocking out excess flour.
2. Sift together sifted flour (3 cups) and salt into a bowl. Repeat sifting into another bowl (**flour will have been sifted 3 times total**).
3. Beat together butter (2 sticks) and sugar in a large bowl with an electric mixer at medium-high speed until pale and fluffy, about 5 minutes in a stand mixer fitted with paddle attachment or 6 to 8 minutes with a handheld mixer.
4. Add eggs 1 at a time, beating well after each addition, then beat in vanilla and orange zest.
5. Reduce speed to low and add half of flour, then all of cream, then remaining flour, mixing well after each addition. Scrape down side of bowl, and then beat at medium-high speed for 5 minutes. Batter will become creamier and satiny.
6. Spoon batter into pan and rap pan against work surface once or twice to eliminate air bubbles. Place pan in (cold) oven and turn oven temperature

to 350°F. Bake until golden and a wooden pick or skewer inserted in middle of cake comes out with a few crumbs adhering, 1 to 1 ¼ hours.

7. Cool cake in pan on a rack 30 minutes. Run a thin knife around inner and outer edges of cake, then invert rack over pan and invert cake onto rack to cool completely.
8. Whisk together icing sugar and orange juice. Place cake on serving platter. Spoon icing over top of cake.

This cake keeps for about a week, covered well and stored in the fridge.