Buttermilk Pound Cake II

Source: Allrecipes.com

"Tangy, moist, and flavorful pound cake. Can be eaten plain or use as a base for numerous dessert ideas."

Ingredients

* 1-1/2 cups all-purpose flour
* 1/8 teaspoon baking soda (note: 1/8 is half the size of 1/4th)
* 1/4 teaspoon salt
* 1/2 cup butter, softened
* 1-1/2 cups white sugar
* 3 eggs
* 1/2 teaspoon lemon extract
* 1/2 teaspoon vanilla extract
* 1/2 cup buttermilk

Directions

1. Preheat oven to 325 degrees F if you are cooking today.
2. Grease loaf pan.
3. Sift together 1 ½ cup flour,1/8 teaspoon baking soda, and ¼ teaspoon salt. Set aside.
4. In the kitchen aid bowl, beat 1 stick of softened butter with 1 ½ cups white sugar with kitchen aid mixer and whisk attachment. Mix in the 3 eggs, one at time, beating well after each addition. Stir in the ½ teaspoon lemon extract and the ½ teaspoon vanilla extract.
5. Gently mix in flour mixture and the ½ cup buttermilk.
6. Pour batter into the prepared pan.
7. Bake in preheated oven for 40-50 minutes. When cake begins to pull away from the side of the pan it is done. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.