

MY HUSBAND COOKS:

A TASTY LOOK AT THE FOOD HE MAKES AND I EAT.

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Meyer Lemon Pound Cake

Ingredients:

2 cup	all-purpose flour
1 3/4 cup	sugar
1 cup	butter (2 sticks)
3	large eggs
3	egg yolks
2	meyer lemons (zest and juice)
2 tsp.	vanilla extract
1 tsp.	baking powder
1/2 tsp.	salt

Directions:

1. Preheat oven to 325F.
2. If you don't have a non-stick one, grease and flour a 9 x 5 loaf pan.
3. In a stand mixer, add the sugar and butter. Cream together on medium speed until light and fluffy (3 min). Stop about midway through and scrape down the sides and bottom to make sure all of the butter is being creamed.
4. Add the whole eggs one at a time to the mixer on low speed. Once all the whole eggs are integrated, add the egg yolks and integrate on slow speed.
5. Add the meyer lemons' zest and juice. Mix completely.
6. Add the vanilla, baking powder and salt. Mix completely.
7. Add the flour and slowly mix in. The moment all of the flour is integrated stop mixing. You do not want to over mix the batter. It will make the cake tough by creating too much gluten. If you are worried, feel free to add the flour 1/2 cup at time while hand folding the flour into the batter.
8. Pour the batter into your loaf pan. Place in oven and bake for 75-80 min. When the cake is done, toothpick should pull clean from the center.
9. Let cool for 15 min. Turn out onto a plate. Cut into slices. Serve with curd described bellow. Enjoy!

Meyer Lemon Curd

Ingredients:

3 egg yolks
2 meyer lemons (zest and juice)
3/4 cup sugar
4 Tbsp. butter

Directions:

1. Place a pot or bottom part of a double boiler with an inch of water over medium high heat.
2. In a metal or glass bowl (wide enough to sit over the pot of water) or the top part of a double boiler, whisk together the yolks and sugar. It should be a sticky paste at this point.
3. Add the meyer lemon's juice and zest and whisk until completely integrated.
4. Place the bowl over the pot or double boiler and whisk for 7-10 min. The mixture should start to thicken. You will know it's done when it falls in ribbons or you can coat the back of a spoon easily and draw your finger through it with no curd covering. It should be thick. Remove from the heat.
5. Add 1 tablespoon and whisk into the mix using the residual heat to melt the butter. Don't add the next tablespoon of butter until you can no longer see the previous one. If necessary, return over the double boiler.
6. Serve warm over anything you need a nice lemony zest. Or you can place in a container and cover with plastic wrap (pressed against the curd so no skin forms). It keeps for a week. It will thicken a bit more after cooled, but it actually is easier to spread at that point. Enjoy!