Lemon Pound Cake

Ingredients:

1 ½ cups	All-Purpose Flour or Gluten Free Flour
1 teaspoon	Baking powder
½ teaspoon	salt
4 tablespoons	Unsalted butter (room temperature)
½ cup	Lemon Olive Oil
1 cup	Granulated sugar
2	Large eggs (room temperature)
1 teaspoon	Vanilla extract
½ teaspoon	Lemon Zest & Juice
½ cup	Buttermilk

Lemon Syrup:

1 tsp.	Lemon juice
3 tablespoons	Confectioners' sugar

Lemon Frosting:

1 cup	Confectioners' sugar (sifted)
1 ½ tablespoons	Lemon juice
1 tablespoon	Milk

Instructions:

1. Preheat oven to 350°F. Grease a 9x5-inch (or 8x4-inch) loaf pan.

2. In a small bowl combine the flour, baking powder, lemon zest, and salt. Set aside.

3. In the bowl of a stand mixer fitted with the paddle attachment (or using an electric mixer) cream the butter and sugar together at medium-high speed until pale and fluffy. Scrape the sides of the bowl as needed.

4. With the mixer running on low-speed, add the eggs one at a time, then beat the Lemon Olive Oil, add in the vanilla extract and lemon juice. Beat on medium-high speed until combined.

5. With the mixer on low, add the buttermilk alternating and ending with the flour. Beat until incorporated.

6. Scrape the batter into the prepared loaf pan and bake for 45-55 minutes until the cake is golden brown and a toothpick comes out mostly clean with only a couple moist crumbs. Baking times may vary.

7. Let the cake cool for about 10 minutes in the pan. Stir together the lemon juice and confectioners' sugar for the lemon syrup. Carefully invert the loaf pan, and transfer the cake to a cooling rack, then brush the syrup on the cake while it's still warm. Allow cake to cool completely.

8. When the cake is cooled, combine all of the icing ingredients. The icing should be thick and not runny. Pour icing over cake and let dry before serving