

One Bowl Avocado Oil Lemon Pound Cake

When you think of baking a pound cake, the first thing that comes to your mind is probably butter. And for good reason — butter definitely makes things better.

But, occasionally, a recipe comes along and uses no butter at all. I know, this sounds impossible. But hear me out. Because if you've never baked anything with your Ava Jane's Kitchen Avocado Oil, this is the best place to start. The floral notes in the oil pair perfectly with lemon and make a tender crumbed cake that you don't usually get with butter.

Besides the fact that this recipe turns out a tender, flavorful cake, it also comes together in one bowl. So it's as easy as mixing, pouring into a loaf pan and baking. Once cooled, dust with powdered sugar, and slice into thick slices that are perfect with morning coffee or afternoon tea.

One Bowl Avocado Oil Lemon Pound Cake

Serves 8

Prep time: 60 minutes

Ingredients:

3/4 cup Ava Jane's Kitchen Avocado Oil

1 1/2 cups sugar

3 eggs, beaten

1/2 cup whole milk

1 tablespoon vanilla extract

Juice and zest of 1 lemon

2 teaspoons baking powder

1/2 teaspoon kosher salt

2 cups flour

Powdered sugar, optional

Directions:

Preheat oven to 350 degrees F.

Add Ava Jane's Kitchen Avocado Oil, sugar, eggs, milk, vanilla, and lemon to a bowl and whisk until well combined.

Add the baking powder, salt, and flour and whisk until flour is incorporated.

Spray a loaf pan with cooking spray and pour the batter into pan.

Bake for 50-60 minutes, until a toothpick inserted in the center comes out clean.

Let cool completely, dust with powdered sugar if using, slice and serve.