YIELD	1 to 2 pound cakes
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Pandan or Ube Poundcake

INGREDIENTS

For the poundcake batter

- ☐ 3/4 cup unsalted butter, softened (this is about 3/4 of a stick of butter, and yes, you can use vegan butter)
- ☐ 3/4 cup granulated sugar
- ☐ 3 large eggs (sub with 150 g silken tofu for egg-free)
- ☐ 1 teaspoon miso (more if you want a stronger pop of umami)
- ☐ 1 1/4 cup all-purpose or cake flour (for those who need GF, I haven't tested this but I'm pretty sure you can use 1-to-1 GF flour replacement)
- ☐ For the pandan pound cake, 1 tsp' data-amount-secondary='4.93 ml' data-original-value='1|4.93'>1 tsp of colored pandan extract. For the ube poundcake, 1 tsp of ube extract

INSTRUCTIONS

To make the pound cake

- ☐ Preheat the oven to 350F with a rack in the center.
- ☐ Cream the butter and sugar until fluffy and pale, a few minutes in a stand mixer fitted with a paddle attachment. Mix in one egg at a time before mixing in the rest of the ingredients. Don't be too worried about over mixing the batter, so once it's all homogenous, transfer to a lightly greased and flour-dust loaf pan. There's enough batter for two mini-loaf pans or a standard banana bread loaf pan.
- ☐ Bake for about 40 minutes. Meanwhile, make the optional glaze and all you do is mix everything together. If it's too thick, add a bit more melted butter or cream.
- ☐ Remove the cake and cool at room temperature on a wire rack. You can glaze the cakes while they're hot and top with any optional toppings. I like to just be creative and put whatever I have in my fridge, like lemon wedges and blueberries for the ube one, and definitely coconut shreds or flakes on the pandan one.
- ☐ Let me know what you think!

☐ Optional mix-ins, I suggest coconut shreds for pandan pound cake and blue berries for the ube one

For the optional glaze

☐ 2 tablespoon melted butter or vegan butter

☐ about 3/4 cup confectioners' sugar (up to 1 cup if needed)

☐ 1 tsp vanilla extract

☐ 1 tablespoon heavy cream

☐ either pandan or ube extract, just a few drops

☐ a bit of salt