

Madeira Cake

3/4 cup softened unsalted butter
1 cup sugar
4 eggs, at room temperature
zest of 1 lemon
1/4 teaspoon baking powder
1/4 teaspoon salt
2 cups flour

Preheat oven to 325° Fahrenheit. Line a 8 1/2 x 4 1/2 loaf pan with parchment paper and set aside.

In a large mixing bowl, cream the butter then add the sugar and keep beating until fluffy. Beat in the eggs, one at a time, making sure they're fully combined. Grate in the lemon zest and stir it into the batter.

Stir in the baking powder and salt. Next, add the flour, 1/2 cup at a time, stirring well after each addition. Spoon the batter into the prepared loaf pan and bake for 55 to 65 minutes, or until cake is firm to the touch and a cake tester comes out clean.

Cool cake in its tin, on a rack, for 15 minutes, then turn it out to cool completely.