



7 Up Pound Cake



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Introduction

The 7 Up Pound Cake is a delightful and moist dessert that brings a unique twist to the classic pound cake recipe. With a subtle lemon-lime flavor from the addition of 7 Up soda, this cake is perfect for any occasion—whether it's a family gathering, a celebration, or simply a sweet craving. Easy to prepare and irresistible in taste, this cake is sure to become a favorite in your household.

Detailed Ingredients with measures

To create this scrumptious 7 Up Pound Cake, you will need the following ingredients:

- 3 cups all-purpose flour
- 3 cups granulated sugar
- 1 cup unsalted butter, softened
- 4 large eggs
- 1 cup 7 Up soda
- 1/2 teaspoon baking powder
- 1 teaspoon vanilla extract
- 1 teaspoon lemon extract
- A pinch of salt

Prep Time

The preparation time for this cake is approximately 20 minutes. This includes gathering all the ingredients and getting everything ready for mixing.

Cook Time, Total Time, Yield

The cooking time for the 7 Up Pound Cake is about 1 hour and 15 minutes. Overall, the total time from preparation to baking comes to approximately 1 hour and 35 minutes. This recipe yields a delicious pound cake that serves about 12 slices, making it a great choice for sharing with family and friends.



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Detailed Directions and Instructions

Step 1: Preheat the Oven

Preheat your oven to 325°F (162°C). Prepare a bundt pan by greasing it well with cooking spray or butter.

Step 2: Cream the Butter and Sugar

In a large mixing bowl, use an electric mixer to cream together 1 cup of butter and 3 cups of granulated sugar until the mixture is light and fluffy.

See also [Strawberry Shortcake Cupcakes](#)

Step 3: Add Eggs

Add 5 large eggs, one at a time, to the butter and sugar mixture, beating well after each addition.

Step 4: Incorporate Vanilla and 7-Up

Mix in 2 teaspoons of vanilla extract and 1 cup of 7-Up. Blend until smooth.

Step 5: Combine Dry Ingredients

In a separate bowl, combine 3 cups of all-purpose flour, 1/2 teaspoon of baking soda, and 1/2 teaspoon of salt. Stir the dry ingredients together.

Step 6: Combine Wet and Dry Mixtures

Gradually add the dry ingredients to the wet mixture, mixing until just combined. Do not overmix.

Step 7: Pour Batter into Pan

Pour the batter into the prepared bundt pan. Use a spatula to spread it evenly.

Step 8: Bake

Place the bundt pan in the preheated oven and bake for 60-70 minutes. Check for doneness with a toothpick inserted into the center; it should come out clean.

Step 9: Cool in Pan

Once baked, remove the cake from the oven and allow it to cool in the pan for about 15-20 minutes before inverting it onto a wire rack to cool completely.

Step 10: Glaze (optional)

If desired, prepare a glaze using powdered sugar and a little 7-Up, then drizzle it over the cooled cake before serving.

Notes

Note 1: Storage

Store any leftover cake in an airtight container at room temperature for up to 5 days.

Note 2: Flavor Variations

Feel free to add lemon or lime zest for a citrusy twist.

Note 3: Bundt Pan Size

Make sure to use a standard 10-12 cup bundt pan for best results.

Note 4: Baking Time

Baking time may vary based on the oven, so watch the cake closely towards the end of the baking time.

See also Pistachio Fluff Salad

Note 5: Serving Suggestions

This cake pairs well with fresh berries or whipped cream for serving.



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Cook techniques

Creaming Butter and Sugar

Properly creaming the butter and sugar together until light and fluffy is essential for creating a light texture in your pound cake.

Incorporating Eggs

Add eggs one at a time, ensuring each is fully incorporated before adding the next. This helps maintain the structure of the cake.

Sifting Dry Ingredients

Sift together the flour, baking powder, and salt to aerate the mixture and ensure even distribution of the baking powder.

Alternating Wet and Dry Ingredients

When mixing the batter, alternate adding the dry ingredients and any liquids (like buttermilk) to keep the batter smooth and prevent overmixing.

Baking Temperature

Bake at a consistent temperature to promote even cooking throughout the cake, avoiding a burnt exterior and undercooked interior.

Testing for Doneness

Use a toothpick to check for doneness; it should come out clean when inserted into the center of the cake.

FAQ

Can I use a different soda for this recipe?

Yes, you can experiment with different sodas, but 7-Up adds a unique flavor and texture.

What can I do if my cake sinks in the middle?

A sinking cake can be caused by underbaking, too much liquid, or not enough flour. Ensure accurate measurements and proper baking time.

How should I store leftover pound cake?

Store leftover pound cake in an airtight container at room temperature for up to three days, or refrigerate for longer freshness.

Can I freeze the pound cake?

Yes, pound cake freezes well. Wrap it tightly in plastic wrap and aluminum foil, and it can last for up to three months in the freezer.

See also [Herring in Gypsy Style](#)

What is the best way to serve 7-Up pound cake?

7-Up pound cake can be served plain, dusted with powdered sugar, or with a fruit topping or whipped cream for added flavor and presentation.



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Conclusion

The 7-Up Pound Cake is a delightful dessert that combines a unique flavor with a moist, tender crumb. Its ease of preparation makes it an ideal choice for both novice and experienced bakers. The use of 7-Up soda adds a refreshing twist that sets it apart from traditional pound cakes. Enjoy it plain, with a glaze, or paired with fresh fruits for an added touch of sweetness.

More recipes suggestions and combination

Lemon Glaze Drizzle

Add a simple lemon glaze on top of the cake for an extra burst of citrus flavor and a glossy finish.

Fruit Topping

Serve slices of the cake with a mixture of berries or other fresh fruits for a refreshing contrast.

Chocolate Chip Variation

Incorporate chocolate chips into the batter for a richer, sweeter twist on the classic recipe.

Coconut Cream Topping

Top the cake with whipped coconut cream for a tropical experience that complements the flavors beautifully.

Serve with Ice Cream

Pair slices of the cake with a scoop of vanilla ice cream for a classic dessert combination that's always a hit.



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