



**The
Castle**
418 FOURTH STREET
MARIETTA, OHIO

A Pound of Love: Baking for Soldiers

Use these instructions to follow along with us online!

Please have an adult nearby to help



In this hands-on baking activity, we'll make a classic pound cake. Cakes like these and other sweet treats were mailed to soldiers in care packages from loved ones at home to aid their friends, family, and neighbors serving in the military.

Supplies

9 inch by 5 inch loaf pan
Whisk
Medium bowl
2 Small bowls
Wooden spoon or spatula
Measures (1 cup, 1/2 cup, 1/4 cup, 1 tablespoon, 1 teaspoon, 1/2 teaspoon, 1/4 teaspoon)
Wire cooling rack
(Optional: Instead of mixing by hand, you could use a stand mixer or bowl and electric mixer.)

Ingredients

2 sticks (16 tablespoons) salted butter, at room temperature*
2 cups unbleached all-purpose flour
1 cup granulated sugar
4 large eggs, at room temperature
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup milk, at room temperature
1 teaspoon vanilla extract
*If using unsalted butter, add 1 teaspoon of salt

Preparation steps

30 minutes before baking, set out your ingredients to come to room temperature
Choose a countertop or table to use as a work surface
Clear off your work surface and clean it with soap and warm water
Organize your supplies and ingredients

Instructions

1. Preheat your oven to 350 ° F
2. Using butter or cooking spray, lightly grease a 9 inch by 5 inch loaf pan
(Consider cutting to size and placing parchment paper in the bottom of the pan.)

The Castle Historic House Museum

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3. In a large bowl, beat butter until very light
4. Beat in the sugar gradually and then the eggs, one by one. Scrape the bottom and sides of the bowl, and beat until the mixture is very light and fluffy
5. In a separate bowl, whisk together the flour, baking powder, and salt
6. In another small bowl, whisk together the milk and vanilla
7. Alternately add wet and dry ingredients to the butter mixture, starting and ending with flour. Stir to combine after each addition
8. Pour the batter into the prepared pan, smoothing the top
9. Bake the cake for 60—65 minutes, until it springs back when pressed in lightly at the top, and a long toothpick inserted into the center comes out clean. If the cake browns too quickly, tent aluminum foil for the last 15 minutes of baking
10. Remove the cake from the oven, using a knife or spatula loosen its edges. Wait 5 minutes, then turn it out of the pan onto a cooling rack
11. For best results, store, wrapped in plastic, for a day or two before serving. Wrap well and freeze for longer storage.
12. Serve with whipped cream, fruit, or whatever you desire

Enjoy!

[\(Recipe adapted from King Arthur Flour\)](#)