



Lemon Spelt Pound Cake

100% freshly milled spelt lemon pound cake

Ingredients

- 225 g wheat berries, Spelt
- 225 g butter
- 225 g sugar, granulated
- 150 g egg, whole (3 whole eggs)
- 4 g extract, vanilla (1 tsp)
- 3 g sea salt
- 10 g baking powder
- 140 g milk, whole

Directions

1. Mill the flour.
2. Preheat oven to 350 F.
3. Cream the butter and the sugar
4. Slowly add egg and extracts.
5. Mix together sea salt, baking powder, and flour in one bowl.
6. Lower the speed of the mixer. Add half the dry mix, then the milk, and finally the remainder of the flour mix and turn off the mixture until combined.
7. Using a spatula, scrape the mixture into a greased or lined loaf pan.
8. Bake 40-55 minutes, until the middle of the loaf measures 210 F.
9. Let cool before slicing.

Notes