Classic Butter Pound Cake in the Style of Georgia Gilmore

Ingredients

- 1 cup unsalted butter, softened
- 1 cup white sugar
- 3 tablespoons packed light brown sugar
- 1 tablespoon vanilla extract
- 1 teaspoon baking powder
- ½ teaspoon salt (omit if desired)
- 1 ¾ cups all-purpose flour
- 4 eggs

Directions

1. Preheat oven to 350 degrees F. Line a 9x5-inch loaf pan with parchment paper, leaving an overhang over 2 sides.
2. Combine butter, white sugar, brown sugar, vanilla extract, baking powder, and salt (if using) in a large bowl; beat with an electric mixer until fluffy. Beat in flour. Beat in eggs one at a time, scraping the bowl after each addition. Pour batter into a 9x5-inch loaf pan.
3. Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 45 minutes.
4. Lift cake out of the loaf pan using the overhanging parchment paper. Place on a wire rack and cool completely before slicing, about 30 minutes.

Georgia Teresa Gilmore (1920-1990) was an African-American woman from Montgomery, Alabama, who participated in the Montgomery bus boycott through her fund-raising organization, the Club from Nowhere, which sold prepared food. The money raised was donated to the Montgomery Improvement Association to be used for alternative forms of transportation during the boycott. Pound cake was one of Georgia's signature desserts.