

Will the sun to shine with a lemon-orange pound cake

By **GRETCHEN MCKAY**
Pittsburgh Post-Gazette

We're only one good snowstorm into February, and already I'm tired of winter.

If there's one bright spot this time of year, it's that winter is the peak of the citrus season and oranges, grapefruit and lemons are in ample supply.

With their bright, cheerful colors and sweet-tart flavors, winter citrus offers a taste of sunshine that jazzes up just about any recipe while adding a daily dose of vitamin C.

This moist and buttery pound cake is perfumed with lemon and orange and has an easy orange glaze for a sugary finish. It's perfect with a cup of afternoon tea or topped with a scoop of vanilla ice cream for a decadent dessert.

The original recipe divided the batter between two loaf pans, but I used a single 9-by-5-inch pan. Also, because I didn't have buttermilk on hand, I used this hack: Add 1 tablespoon of fresh lemon juice to 1 cup of milk to curdle it.

My family gobbled this tasty pound cake up in no time flat, but it also can be kept at room temperature

tightly wrapped in plastic for up to three days, and it will store beautifully in the freezer for up to three months.

GLAZED LEMON-ORANGE POUND CAKE

- For cake**
2 sticks unsalted butter, at room temperature
2 cups granulated sugar
4 extra-large eggs at room temperature
Zest from 3 lemons
Zest from 3 oranges
3 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1 teaspoon kosher salt
1/4 cup freshly squeezed orange juice
3/4 cup buttermilk at room temperature
1 teaspoon lemon extract

- For glaze**
1 1/2 cups confectioners' sugar
Juice and zest of 1 orange
Zest from 1 lemon

Preheat oven to 350 degrees. Grease a 9-by-5-inch loaf pan with butter or cooking spray.

In the bowl of a stand mixer, cream butter and 2 cups of granulated sugar until light and fluffy, about 4-5 minutes. Beat in eggs and orange and lemon zest.

In a large bowl, whisk together flour, baking powder, baking soda and salt. In another bowl, combine orange juice, buttermilk and lemon extract. Add flour and buttermilk mixtures alternately to the batter. Pour batter into the loaf pan, and lightly rap on the counter a few times to make sure it's settled and smooth on top. Bake for 45 minutes, or until cake tester comes out clean.

Take cake out of the oven and make the glaze. In small bowl, whisk together confectioners' sugar and orange juice until it reaches the desired consistency to spread and drip slightly. (Add more juice if it's too thick or more sugar if it's too thin.)

When cake is almost cool, drizzle glaze on top and down sides, then sprinkle with orange and lemon zest.

Makes 1 pound cake.
 — Adapted from wornslapout.com



Gretchen McKay/Pittsburgh Post-Gazette-TNS

Buttermilk pound cake with hints of lemon and orange is the perfect way to celebrate citrus season.



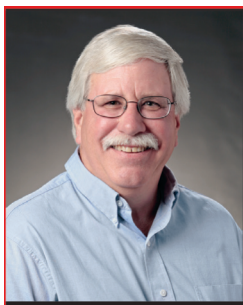
MICHAEL
 541-786-8463

M. Curtiss PN-7077A CCB# 183649

A CERTIFIED MASTER ARBORIST



eomedia group
 The most valuable and respected source of local news, advertising and information for our communities.
eomediagroup.com



Home & Auto go together. Like you & a good neighbor.

Some things in life just go together. Like home and auto insurance from State Farm®. And you with a good neighbor to help life go right. Save time and money. **CALL ME TODAY.**



State Farm Mutual Automobile Insurance Company, State Farm Indemnity Company, Bloomington, IL
 State Farm County Mutual Insurance Company of Iowa, Dallas, TX
 State Farm Fire and Casualty Company, State Farm General Insurance Company, Bloomington, IL
 State Farm Florida Insurance Company, Winter Haven, FL
 State Farm Lloyds, Richardson, TX
 1601276

Come Check Out Our New Location & New Menu!

TAP THAT GROWLERS

New Family Friendly Location!

New Menu!
 Bar Bites, Wood Stone Pizza and More!

MON-TUES CLOSED
 WED-SAT 11-9 • SUN 11-7

1106 Adams Avenue Suite 100 • 541 663-9010 • tapthatgrowlers.com

Aching Feet?
 Step right into our office.

We specialize in quality medical and surgical care for all types of foot and ankle problems.

GRANITE VIEW Foot Ankle

Travis T. Hampton, D.P.M.
 Foot and Ankle Surgeon

541-963-0265
 888-843-9090
www.GVfoot.com

La Grande 1408 N Hall Street
 Enterprise 601 Medical Parkway
 Baker 3175 Pochontas Rd.

Published by The Observer & Baker City Herald - Serving Wallowa, Union and Baker Counties

CLASSIFIEDS

PLACING YOUR AD IS EASY...Union, Wallowa, and Baker Counties

Phone La Grande - 541-963-3161 • Baker City - 541-523-3673

On-Line: www.lagrandeobserver.com
www.bakercityherald.com

Email: Classifieds@lagrandeobserver.com
Classifieds@bakercityherald.com

DEADLINES:
LINE ADS:
 Tuesday: 8:30am Monday
 Thursday: 8:30 am Wednesday
 Saturday: 8:30 am Friday
DISPLAY ADS:
 2 Days Prior to Publication Date

TUESDAY, FEBRUARY 8, 2022

CROSSWORD PUZZLER

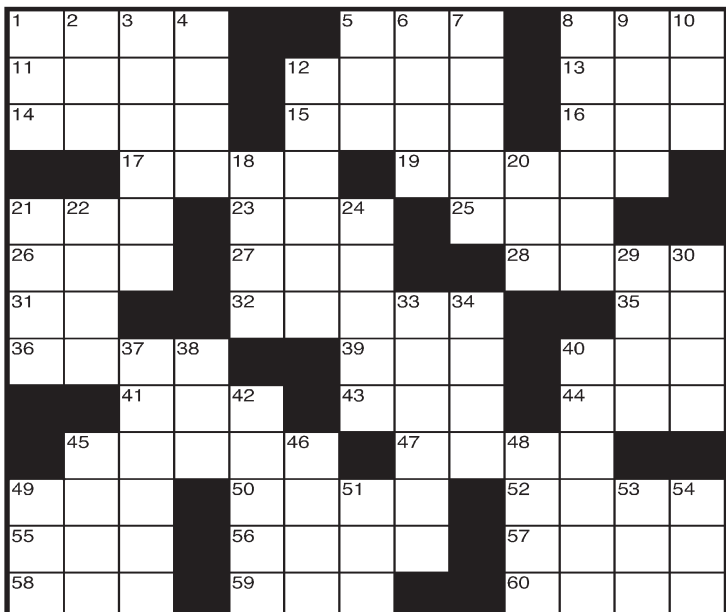
- ACROSS**
- The Force was with him
 - Pull gently
 - Floor covering
 - Mournful cry
 - Field rodent
 - Compass pt.
 - Clark —, aka Superman
 - Accelerator particles
 - Goose egg
 - Aloha, in Rome
 - English racetrack
 - Impress deeply
 - Boxing's greatest
 - Pierre's "yes"
 - liver oil
 - Egg producer
 - Tot's transport
 - Sixty mins.
 - Pipe handles
- DOWN**
- Talk, talk, talk
 - Bullring shout

Answer to Previous Puzzle

USED	ZEST	EGO
POLE	OMAR	ROB
SUBS	NUDE	ARI
RAISES	WISE	
GPS	MIL	
BOONE	HO	KATE
YAW	WRAPS	WAN
URLS	OT	APLUS
YOYO	YOKELS	
MER	TIER	KIEV
TLC	ARAT	ETRE
SPA	SARA	DEET

2-8-22 © 2022 UFS, Dist. by Andrews McMeel for UFS

- Did the twist
- Italian wine city
- Unduly
- Radius's companion
- Painter's base
- "Bathers" artist
- College credit
- Salon supply
- Flower and its color
- Sighs of relief
- Cookbook measure
- Throb
- Robin's snack
- Like helium
- ISU location
- Coconut juice
- Put up for sale
- Leg part
- Form a thought
- Tier
- Diner
- Zoo attraction
- Highway cruiser
- Name in fashion
- Overshot the puck
- Fabric texture
- Wyatt's cohort
- Rumor, perhaps
- Arith. term



110 Announcements

To Place a Classified Ad

Please email your contact information and the content to be included in the ad to:
classifieds@bakercityherald.com

If you are unable to email please call:
 (541) 523-3673

Deadlines for Classified Ads
 4:00 PM two days prior to publication

Tuesday Publication.....Friday by 4 PM
 Thursday Publication.....Tuesday by 4 PM
 Saturday Publication.....Thursday by 4 PM

110 Announcements

PULL TABS ACCEPTED
 AT THE FOLLOWING BAKER CITY LOCATIONS

- Baker City Herald
- Dollar Tree
- Black's Distributing
- Ryder Bros
- VFW
- Baker Elk's Lodge
- Main Event
- Lefty's Tap House
- Baker City Fire Dept.
- Haines Sell-Rite
- Idle Hour
- Salvation Army

Classifieds
 WORK FOR YOU

TEXT AND DON'T TEXT

ad **NHTSA**