



## Yuzu-Glazed Pound Cake

Featuring



Pound Cake

Sara Lee® Pound Cake soaked in yuzu, topped with a silky glaze, and finished with caramelized ginger or pumpkin seeds.



Pound cake is loved by customers of all ages, from Gen Z to Baby Boomers

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Featuring  
Sara Lee®  
Pound Cake

### Ingredients Yield: 1 serving

1 loaf #08298 Sara Lee® Classic Pound Cake

#### Yuzu Syrup:

2 Tbsp Water  
1/4 C Yuzu Juice  
1/2 C Sugar

#### Glaze:

1 Tbsp Unsalted Butter  
1 1/4 C Powdered Sugar  
1/4 Tsp Almond Extract  
2 Tbsp Yuzu Juice

### Assembly

1. Poke small holes in the Pound Cake and lightly pour 2 tbsp yuzu ovetop and let soak overnight.
2. Melt the butter, add sugar and whisk together. Next add yuzu juice and mix well until you have a thin icing consistency.
3. Bring Pound Cake out of refrigeration then pour glaze over top. Slice and garnish with caramelized ginger candy or pumpkin seeds.
4. Add additional drizzle of syrup ovetop as needed.

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