



# Grapefruit Pound Cake

Makes 16 servings

## Ingredients

Baking spray with flour  
9 ounces all-purpose flour (about 2 cups)  
1 teaspoon baking powder  
 $\frac{5}{8}$  teaspoon salt, divided  
 $1\frac{2}{3}$  cups granulated sugar  
6 tablespoons butter, softened  
6 ounces 1/3-less-fat cream cheese

2 large eggs  
 $\frac{1}{4}$  cup canola oil  
2 tablespoons grated grapefruit rind  
 $\frac{1}{2}$  teaspoon vanilla extract  
 $\frac{1}{2}$  cup 2% reduced-fat milk  
 $\frac{1}{2}$  cup fresh grapefruit juice  
 $1\frac{1}{4}$  cups powdered sugar

## Instructions

1. Preheat oven to 325 degrees.
2. Coat a 10-inch tube pan with baking spray.
3. Weigh or lightly spoon flour into dry measuring cups; level with a knife. Combine flour, baking powder and  $\frac{1}{2}$  teaspoon salt, stirring well.
4. Place granulated sugar, butter and cream cheese in a large bowl; beat with a mixer at high speed until light and fluffy. Add eggs, 1 at a time. Beat in oil, rind and vanilla.
5. Add flour mixture and milk alternately to batter, beginning and ending with flour. Spoon batter into pan; bake at 325 degrees for 1 hour and 10 minutes or until a wooden pick inserted in center comes out with moist crumbs clinging. Cool in pan on a wire rack 10 minutes. Invert cake. Cool on rack.
6. Place juice in a saucepan over medium-high heat; bring to a boil. Cook until reduced to 3 tablespoons (about 4 minutes). Cool slightly. Stir in powdered sugar and remaining  $\frac{1}{8}$  teaspoon salt. Drizzle over cake.

## Nutrition Facts

Serving size: 1 slice: Calories 289; Total Fat 10.9g; Saturated Fat 4.8g; Cholesterol 42mg; Total Carbohydrates 44.8g; Dietary Fiber 0.5g; Sodium 202mg; Protein 3.5g; Iron 0.9mg

Recipe Courtesy of [www.myrecipes.com](http://www.myrecipes.com)

