

7up Cream Cheese Pound Cake w/ Browned Butter Lemon Icing |Air Fryer Method

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Makes 12 to 14 Servings

Notes:

- For Conventional Oven method: Cooking time- 1 hour and 10-15 minutes at 325 degrees

Ingredients

- 8 oz. Unsalted Butter plus 1 to 2 tablespoons for the tube cake pan, room temperature
- 4 oz. Cream Cheese, room temperature
- 2-1/2 Cups Granulated Sugar
- 5 Eggs, room temperature
- 2 Teaspoons Lemon Extract
- 1 Teaspoon Vanilla Extract
- 3 Cups All Purpose Flour plus 1/4 cup for the tube cake pan
- 1/2 Teaspoon Salt
- 1 Teaspoon Baking Powder
- 8 oz. 7Up Soda (or Sprite), room temperature

Directions

Preheat Air Fry to 300 degrees

In a large bowl using a hand mixer, or a stand mixer, mix the butter and cream cheese until light and fluffy. Add the sugar while mixing, takes about 2 minutes. Next, add the eggs to the batter one at a time until each one is thoroughly blended. Add the lemon and vanilla extracts, mix well. Scrape down the sides of the bowl to ensure all of the ingredients are well incorporated.

Sift the flour, baking powder, and salt together. Alternately add the flour mixture and the soda, beginning and ending with flour. The batter should be well incorporated.

Butter and flour the cake pan.

Pour the cake batter into the cake pan evenly. Bake at 300 degrees for about 1 hour and 5-10 minutes in the air fryer. Check the cake with a wooden skewer, or toothpick, at the 1 hour mark. Remove the when the toothpick comes out clean. (**Note:** Conventional oven cooking time is 1 hour and 10-15 minutes at 325 degrees.)

Cool the cake in the pan for 5 minutes then turn it out and place it on a cooling rack to finish cooling completely.

Browned Butter Lemon Icing

- 5 Tablespoons Butter
- 4 Tablespoons Lemon Juice
- 1 Cup Powdered Sugar

Melt the butter in a small sauce pot over medium-high heat swirling it around the pot until it's a light golden brown color. Place it in a medium size bowl immediately **do not** allow it to stay in the pot or it will burn. Add the powdered sugar and lemon juice, whisk. Keep the cake on the cooling rack and place it over a baking sheet. Pour the icing over the cake and brush it on the sides. Let it set. Keep repouring the icing that has dripped onto the baking sheet over the cake allowing it to set each time.