# Pound cake (Quatre-Quarts)

| **Servings** | **Prep time :** | **Cook time :** | **Resting time :** |
|---|---|---|---|
| One cake | 10min | 45min | - |

## Ingredients

- **4** eggs
- **1 cup (200g)** of sugar
- **1 + 2/3 cups (200g)** of all-purpose flour
- **1 stick + 6 tbsp (200g)** of butter

## Step by Step instructions
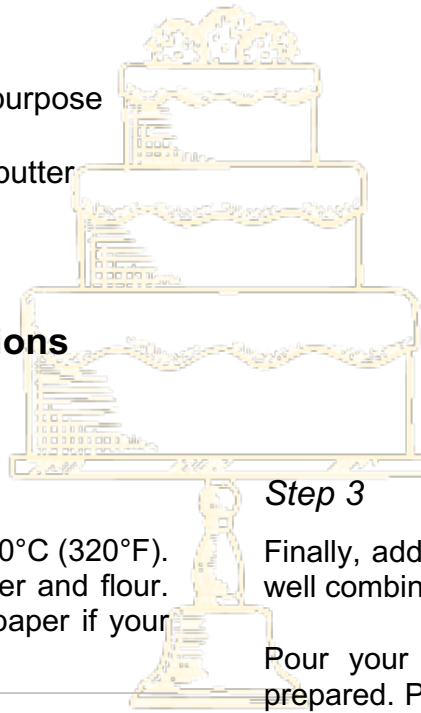
### Step 1

Start by preheating your oven at 160°C (320°F). Then, line your cake pan with butter and flour. You could also use some baking paper if your prefer.

### Step 2

Pour in a mixing bowl your eggs and the sugar. Whisk them until they become whiter and lighter to bring some air in your mix.
Then, melt your butter in a saucepan or thanks to the microwave.
Add it in your previous mix and whisk quickly.

### Step 3

Finally, add the flour and stir until everything is well combine.

Pour your mix in your cake pan previously prepared. Place it in the oven for approximately 40 to 45 min. Check your cake during the cooking, the heart of it should be well cook.

### Step 4

Take off the cake from the oven and let it cool completely.

You could now taste your delicious "Quatre-quarts".