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Brown Butter Pound Cake
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1 cup (8 ounces) unsalted butter, cut into chunks
5 large eggs
1 ½ cup sugar
1 ½ cup plus 2 tablespoons cake flour
¼ teaspoon salt
1 tablespoon grated lemon zest
1 teaspoon vanilla extract
¼ cup strained fresh lemon juice

Preheat the oven to 350°. Butter and flour an 8 12/ by 4 ½ inch loaf pan.

In a heavy-bottomed pan over medium-high heat, melt the butter. Watch it carefully as it bubbles and the milk solids begin to brown. Remove from heat when the solids obtain a rich toast color. Let cool.

Beat the eggs and 1 cup of the sugar until the mixture is pale and falls from the beater in ribbons.

In a bowl sift together the flour and salt. Stir in the lemon zest. Fold the flour mixture into the eggs in three additions.

In another bowl, stir the vanilla and a cup of the egg mixture into the browned butter. Then incorporate the butter mixture into the remaining batter. Pour the batter into the prepared pan. Bake the cake until a tester comes out clean, about 40 minutes.

For the glaze: Meanwhile, combine the ½ cup sugar, lemon juice and ¼ cup water in a medium sauce pan. Cook, stirring until the sugar dissolves.

When cake is done, transfer it to a wire rack. Prick the cake with a skewer and brush with half the glaze. Invert cake onto the rack, remove the pan, and brush the bottom and sides of the cake. Turn the cake right side up and brush with the remaining syrup. Let cool completely.

Makes 8 servings