

May 21, 2018

People



Royal Cuties!
NEW PHOTOS

People
EXCLUSIVE



Meghan Markle

NEW WEDDING DETAILS!

1 WEEK TO GO

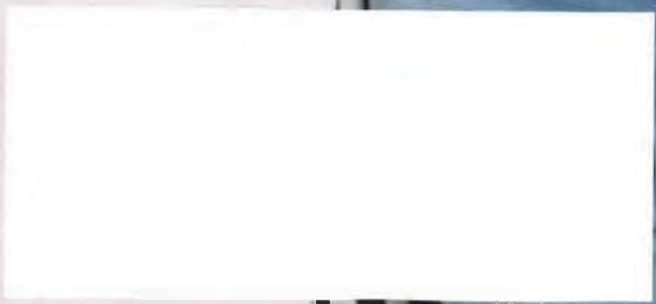
Melissa McCarthy

FAMILY, FAME & FEELING GREAT!

NETFLIX'S WILD WILD COUNTRY

INSIDE THE CULT THAT TOOK OVER A TOWN

The *Life of the Party* star on the powerful lessons she learned from her mom—and what she's teaching her girls



MEMORIAL DAY SPECIAL!



- 3 cups all-purpose flour
- 2 tsp. baking powder
- ½ tsp. baking soda
- ½ tsp., plus sea salt,
- 1½ cups granulated sugar, divided
- 5 large eggs, room temperature
- 2 vanilla bean pods, divided
- Zest of 1 lemon (about 1 Tbsp.)
- 1 cup whole buttermilk,

alternately with buttermilk, beginning and ending with flour mixture, stopping to scrape down sides of mixing bowl as needed. Beat on low speed just until blended after each addition. Pour batter into prepared Bundt pan. (It should be no more than two-thirds full.)

3. Place pan on middle rack of oven, and

2 tablespoons sugar; toss together. Spread in a single layer in a large glass baking dish. Roast until juices are bubbling and strawberries are softened, 12 to 15 minutes.

light and fluffy.

VIRGINIA WILLIS

Buttermilk Pound Cake with Roasted Strawberries

'NOTHING BEATS THIS CAKE'S RICH, BUTTERY FLAVOR,' SAYS THE AUTHOR OF *SECRETS OF THE SOUTHERN TABLE*