

Cream Cheese Pound Cake

Serves: 16

Ingredients:

1 (8 ounce) package cream cheese
1 1/2 cups (3 sticks) butter
3 cups white sugar
6 eggs
3 cups all-purpose flour
1 teaspoon vanilla extract
Powdered sugar for garnish

Directions:

Preheat oven to 325 degrees F. Grease and flour a 10 inch tube pan or 10 inch bundt pan.

In a large bowl, beat butter and cream cheese until smooth. Add sugar gradually and beat until fluffy.

Add eggs one at a time, beating well with each addition. Add the flour all at once and mix in. Add vanilla and mix.

Pour into prepared pan. Bake for 1 hour and 20 minutes. A toothpick inserted into center of cake should come out clean.

Garnish with powdered sugar, if desired.