

CREAM CHEESE POUND CAKE

Be sure to read the **TIPS** section at the bottom!

INGREDIENTS:

1 1/2 cups (3 sticks) REAL butter (not margarine), softened
1 (8-ounce) package regular cream cheese, softened
3 cups sugar
6 large eggs
3 cups all-purpose flour or Softasilk Cake flour (best option)
1/8 teaspoon salt
1 tablespoon vanilla extract

DIRECTIONS:

Preheat oven to 300 degrees.

1. Beat butter & cream cheese at medium speed with an electric mixer until creamy.
2. Gradually add sugar, beating well.
3. Add eggs, 1 at a time, beating until combined.
4. Combine flour & salt. Gradually add to butter/sugar mixture, beating at low speed just until blended after each addition.
5. Stir in vanilla.
6. Pour batter into a greased and floured 10-inch Bundt or tube pan. Smooth out batter with spatula. You can also use mini-loaf pans - see MARK'S TIPS below.
7. Bake for 1 hour and 40 minutes or until a wooden pick or skewer inserted in the center comes out clean.
8. Cool in pan on a wire rack 10 to 15 minutes; remove from pan, and let cool completely on wire rack.
9. Store in a covered container - may refrigerate also.

TIPS:

I use Baker's Joy Non-Stick Spray with Flour and find that the cakes release well - no need to mess with a hand full of butter (or Crisco) and flour all over the place! ;-)

This makes a very sweet pound cake. I have not tried, but you might want to consider, pouring the batter into full-sized loaf pans or an individual decorative tin mold and adjusting the baking times accordingly. I have used the mini-loaf pans, filled to about half full, and baking time is around 40 - 50 minutes - use a wooden/bamboo skewer to check - tops should be closely approaching golden brown when done. These cut down the baking time significantly and work well if you want to individually wrap them in plastic wrap (recommended) to hand out to friends.

You can soften, but not melt, butter and cream cheese by placing them in a microwave-safe bowl or plate and microwaving for 30-second intervals at 50% power until adequately softened.

Baking this cake can sometimes be a little tedious. Watch the cake starting around the 1 - 1:10 hour mark as it can get too done or burn. You may want to tent a piece of aluminum foil over the top of the pan if the cake starts to get too brown, however, that may increase your baking time by around 10 minutes or so.

The cake flour will yield a very tight and tender crumb, however, even if you use just plain all-purpose flour, the cake will turn out very well.

Great for summer-time strawberry shortcake!

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