

Fantastic pound cake this has the best flavorful with a wonderful crusty top. Really moist and taste wonderful with frosting too.

### Cream Cheese Pound Cake

Use a heavy-duty, thick sided tube pan. For this recipe, do not preheat the oven. Turn the oven on only after the cake is put into the oven.

- 1 1/2 cups salted butter, softened
- 1 (8ounce) package cream cheese, softened
- 3 cups sugar
- 6 large eggs, at room temperature
- 3 cups all purpose flour
- Pinch of salt
- 3 tablespoons vanilla extract

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Grease and flour a 10 inch heavy sided tube pan, or spray with non-stick cooking spray with flour.

In a large bowl, beat the butter and the cream cheese with an electric mixer on high speed until combined. Add the sugar and beat well, scraping down the sides of the bowl. Add the eggs one at a time, beating well after each addition.

Stir in the flour and salt. Add the vanilla. Blend well.

Pour the batter into the prepared pan. Start in a cold oven, and bake at 300 degrees F. about 2 hours, until the top is light golden brown and crunchy. (A toothpick stuck in the center of the cake should come out with batter on it- it will never come out completely clean.)



When you are making cream cheese pound cake I would recommend that you don't use a loaf pan for this cake. It will take too long to cook and become dry.

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Cool the cake 15 to 20 minutes. Remove the cake from the pan onto a plate, then immediately turn onto a wire rack so cake is right side up (this will allow the crust to develop on top). Be careful not to break the crispy brown top as you turn the cake out.