

RECIPES FOR CREAM CHEESE CAKE



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Directions Preheat oven to 350 . In a large bowl, cream butter, shortening and granulated sugar until light In another bowl, beat egg whites with clean beaters until stiff but not dry. Bake until a toothpick inserted in center comes out clean, 20-25 minutes. For frosting, beat cream cheese and

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In a large bowl, cream butter and cream cheese until smooth. Add sugar gradually and beat until fluffy. Add eggs two at a time, beating well with each addition.

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Cream Cheese Pound Cake I Recipe Allrecipes com

Cream Cheese Pound Cake I - Directions Preheat oven to 325 degrees F (165 degrees C). Grease one 10 inch tube pan. Cream together the butter, cream cheese, and sugar until light. Bake at 325 degrees F (165 degrees C) for 1 hour and 15 minutes or until a toothpick inserted in

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Cream Cheese Pound Cake Recipe Cooking Add a Pinch

Cream Cheese Pound Cake makes a delicious, family favorite pound cake recipe. Simple to make, this cream cheese pound cake is perfect for so many occasions. Growing up my Mama worked as an assistant director of nursing in our local hospital.

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Beat butter and cream cheese at medium speed with an electric mixer for 2 minutes or until creamy; gradually add sugar, beating until mixture is light and fluffy. Add eggs, 1 at a time, beating until combined.

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