

Philly Fluff Cake

This cake is known for its light, fluffy texture.

Ingredients

- 1 tbsp plus ½ c vegetable shortening, room temperature
- 1 tbsp plus 2 c (250 g) bleached all-purpose flour
- 2¼ c (450 g) granulated sugar
- 2 tsp baking powder
- 2 tsp Diamond Crystal or 1¼ tsp Morton kosher salt
- 8 oz cream cheese, room temperature
- ½ c (1 stick) unsalted butter, room temperature
- 6 large eggs, room temperature
- 2 tsp vanilla extract or vanilla bean paste
- ¼ c (28 g) powdered sugar
- A 9" or 10"-diameter tube pan

Instructions

1. Preheat oven to 350 °F (175 °C). Grease a 9" or 10" tube pan with 1 tbsp vegetable shortening and coat with 1 tbsp flour, tapping out excess.
2. In a large bowl, whisk together 2¼ c (450 g) granulated sugar, 2 tsp baking powder, 2 tsp Diamond Crystal or 1¼ tsp Morton kosher salt, and 2 c (250 g) flour.
3. In a stand mixer with paddle attachment, beat 8 oz cream cheese, ½ c unsalted butter, and ½ c vegetable shortening on medium until fluffy, about 2-3 minutes. Add dry ingredients and mix on low until coated, about 30-60 seconds. Increase to medium speed and beat until smooth, about 2-3 minutes.
4. On medium-low speed, add eggs one at a time, ensuring each is incorporated before adding the next. Add 2 tsp vanilla and beat until smooth, about 1 minute. Transfer batter to prepared pan and spread evenly.
5. Bake until golden brown and a tester comes out clean, about 55-65 minutes. Cool in pan on a wire rack for 15 minutes, then invert onto rack to cool completely.
6. Dust with ¼ c (28 g) powdered sugar before serving.

Notes

Cake can be stored at room temperature, tightly wrapped, for up to 5 days. Dust with powdered sugar just before serving.