

Philly Fluff Cake

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 ea 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 tube pan with 1 tbsp vegetable shortening and coat with 1 tbsp flour, tapping out excess.
2. Whisk together granulated sugar, baking powder, salt, and 2 c (250 g) flour in a large bowl.
3. In a stand mixer with paddle attachment, beat cream cheese, butter, and ½ c vegetable shortening on medium until fluffy, about 2-3 minutes. Add dry ingredients and mix on low until coated, then medium until smooth, about 2-3 minutes.
4. Add eggs one at a time on medium-low, waiting until each is incorporated before adding the next. Add vanilla and mix until smooth, about 1 minute. Transfer batter to prepared pan and smooth top.
5. Bake until a tester comes out clean, 55-65 minutes. Cool in pan on a rack for 15 minutes, then invert onto rack to cool completely.
6. Dust with powdered sugar before serving.