

Philly Fluff Cake

Far less dense (and far more flavorful) than a traditional pound cake, the Philly fluff cake is known for its ethereally light, fluffy texture.

Ingredients

- 1 Tbsp. plus ½ cup vegetable shortening, room temperature
- 1 Tbsp. plus 2 cups (250 g) bleached all-purpose flour
- 2¼ cups (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 cup (1 stick) unsalted butter, room temperature
- 6 large eggs, room temperature
- 2 tsp. vanilla extract or vanilla bean paste
- ¼ cup (28 g) powdered sugar
- A 9 or 10"-diameter tube pan

Instructions

1. Place a rack in middle of oven and preheat to 350°. Grease pan with 1 Tbsp. vegetable shortening, then coat with 1 Tbsp. bleached all-purpose flour, tapping out any excess.
2. Whisk together 2¼ cups granulated sugar, 2 tsp. baking powder, and 2 tsp. salt, and remaining 2 cups bleached all-purpose flour in a large bowl.
3. Beat cream cheese, unsalted butter, and remaining ½ cup vegetable shortening in the bowl of a stand mixer fitted with the paddle attachment on medium speed until light and fluffy, 2–3 minutes. Add dry ingredients and mix on low speed, scraping sides of bowl as needed, until flour is coated in fat, 30–60 seconds. Increase speed to medium and beat until mixture resembles a smooth paste, 2–3 minutes.
4. With mixer on medium-low speed, add eggs one at a time, waiting after each addition until incorporated before adding the next, and beat, scraping down bowl as needed, until smooth, 1–2 minutes total. Add vanilla extract or paste and beat until incorporated and batter is smooth, about 1 minute. Scrape batter into prepared pan and spread into an even layer.
5. Bake cake until golden brown and a tester inserted into the center comes out clean, 55–65 minutes. Transfer to a wire rack and let cake cool in pan 15 minutes. Invert cake onto rack and let cool completely.
6. To serve, place cake right side up on a platter and, using a fine-mesh sieve, dust powdered sugar over cake to create a thick layer.

Notes

Cake can be baked 5 days ahead. Store tightly wrapped at room temperature. Dust with powdered sugar just before serving.