

# Philly Pound Cake

1 stick + 4 Tbsp  
(= 174 g stick)  
1 stick + half stick

1 (8oz) pkg. cream cheese  
 $\frac{3}{4}$  C butter  
 $1\frac{1}{2}$  C sugar  
 $1\frac{1}{2}$  tsp vanilla  
 4 eggs  
 2 C flour  
 $1\frac{1}{2}$  tsp baking powder.

Combine softened cream cheese, butter, sugar and vanilla. Mix well and add eggs, flour, baking powder. Mix at low speed until well blended. Pour into greased and floured loaf pan.

Bake at 325° degrees for 1 hour - 20 min or until done.

Cool 5 minutes. Remove from pan and sprinkle with confectioners sugar.  
 (= powder sugar)

- 몇시간전 크림치즈, 버터 내 놓는다
- 볼에 크림치즈, 버터, 슈가, 바닐라 넣고 Mix 고리 달걀
- 고리 재료 넣고 믹스
- loaf pan or flower pan 에 쏘.

## Philly Pound Cake

1	8oz package of cream cheese
$\frac{3}{4}$	Cup butter or margarine
$1 \frac{1}{2}$	Cup sugar
$1 \frac{1}{2}$	Teaspoons vanilla
4	Eggs
2	Cups of flour
$1 \frac{1}{2}$	Teaspoons baking powder

Combine softened cream cheese, butter or margarine, sugar and vanilla. Mix well and add eggs, flour, and baking powder. Mix at low speed until well blended. Pour into greased and floured loaf pan. Bake at 325 degrees for 1 hour and 20 minutes or until done. Cool 5 minutes. Remove from pan and sprinkle with powder sugar if desired.

· 플라이팬에 넣기전 crisco 바르라 밀가루 얇게 뿌려라  
반죽  
반죽보존디