Cream Cheese Pound Cake III

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This is a heavy, dense, extremely good pound cake.

By Nanci

Prep: 30 mins

Cook: 1 hr

Total: 1 hr 30 mins

Servings: 14

Yield: 1 - 10 inch tube pan

Ingredients

1 (8 ounce) package cream cheese

1 ½ cups butter

3 cups white sugar

6 eggs

3 cups all-purpose flour

1 teaspoon vanilla extract

Directions

Step 1

Preheat oven to 325 degrees F (160 degrees C) grease and flour a 10 inch tube pan.

Step 2

In a large bowl, cream butter and cream cheese until smooth. Add sugar gradually and beat until fluffy.

Step 3

Add eggs two at a time, beating well with each addition. Add the flour all at once and mix in. Add vanilla.

Step 4

Pour into a 10 inch tube pan. Bake at 325 degrees F (160 degrees C) for 1 hour and 20 minutes. Check for doneness at 1 hour. A toothpick inserted into center of cake will come out clean.

Nutrition Facts

Per Serving: 525 calories; protein 6.9g; carbohydrates 63.9g; fat 27.7g; cholesterol 149.6mg; sodium 218mg.