



CREAM CHEESE POUND CAKE

Servings: 0 servings

Ingredients

- 1 2/ cups (3 sticks) butter softened
 - 1 (8Oz) package cream cheese
 - 3 cups sugar
 - 6 large eggs
 - 3 cups flour
 - 1 tsp vanilla extract
 - 1 tsp almond extract
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Directions

1. preheat oven to 325 grease and flour a 10 inch bunt pan
 2. cream the butter and cream cheese together with a electric mixer.
 3. add sugar mix for 7 mins
 4. add eggs one at a time, mixing after each one, until all blended. add vanilla and almond. then gradually add flour.
 5. pour into pan bunt pan. bake for 1 hour 30 mins. Cake is done when the sides pull away from the pan, and a tooth pick comes out clean.
 6. let cool 15 mins. invert pan on a wire rack until completely cool
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