

# Cream Cheese Pound Cake 2

written by The Recipe Exchange | April 20, 2017

## **Ingredients**

1 1/2 cups butter, softened  
1 (8 ounce) packages cream cheese, softened  
3 cups sugar  
6 large eggs  
1 tablespoon vanilla extract  
3 cups all-purpose flour  
1/8 teaspoon salt

## **Directions**

Preheat oven to 300°F.

Use an electric mixer to mix both butter and cream cheese until creamy. Gradually add sugar and beat for 5 minutes, then add eggs one at a time, allowing each to incorporate before adding more. Stir in vanilla.

Sift flour and salt and add gradually to the mixer, beating until well blended. Pour batter into a well greased and floured bundt pan or tube cake pan.

Place 2 cups water in an ovenproof container on the rack in the oven next to the cake. Bake cake at 300 for an hour and 45 minutes, or until a toothpick can be removed cleanly.

Place pan on a wire rack and cool for 15 minutes, then remove the cake from the pan and complete cooling on the wire rack.