Cream Cheese Pound Cake

written by The Recipe Exchange | November 16, 2014

Ingredients

8 oz. cream cheese
3 cups granulated sugar
1 1/2 cups real butter
1/2 cup margarine
6 lrg. eggs
1 Tbls. vanilla extract
1 tsp. lemon extract
3 cups all-purpose flour

Directions

With an electric mixer on medium speed, cream together cream cheese, sugar, butter, and margarine. Beat in eggs one at a time; beat in extracts; slowly beat in flour. Do not over mix.

Pour batter into a greased and floured bundt cake pan. Bake in a 375 degree oven for 1 hour, or until a toothpick inserted in the center comes out clean. Cool in the pan for 20 minutes, then turn onto a cooling rack to cool completely.