

# Southern Living Pound Cake

I've always heard that pound cake is an easy recipe but hard to make. I usually go to the frozen section and buy Sarah Lee pound cake and call it my own! I am proud to say I no longer have to purchase pound cake because I have found an amazing recipe! Thank you [Lindsay](#) for introducing this Southern Living recipe to me!! It was AMAZING!

## Cream Cheese Pound Cake

### Ingredients:

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

Beat Butter and cream cheese at medium speed with an electric mixer about 30 seconds or until creamy. Gradually add 3 cups sugar, beating one minute. Add eggs, 1 at a time, beating just until yellow disappears. Combine flour and salt; Gradually add to butter mixture, beating at low speed just until blended. Stir in vanilla. Spoon batter into a greased and floured 10" tube or bundt pan.

Bake at 300 for 1 hour and 30-40 minutes or until a long wooden pick inserted in center comes out almost clean. Cool in pan on a wire rack 10-15 minutes; remove from pan, and cool completely on wire rack. Sprinkle with powdered sugar, if desired. Yield:1 (10") cake.



I used a small loaf pan and it made three of them! I was able to freeze one for later! I was seriously amazed at how moist this pound cake is. When you take your first bite you will think you are in heaven!