Cream Cheese Pound Cake

Ingredients

- ☐ 1½ cups butter, softened
- ☐ 1 8 oz package Cream cheese, softened
- ☐ 3 cups sugar
- ☐ 6 large eggs
- ☐ 1½ tsp vanilla extract
- ☐ 3 cups all-purpose flour
- ☐ ⅛ tsp salt

Directions

- Beat butter and cream cheese at medium speed with an electric mixer 2 minutes or until creamy.

- Gradually add sugar, beating 5 to 7 minutes.

- Add eggs, one at a time, beating just until yellow disappears.

- Add vanilla mixing well.

- Combine flour and salt, gradually add to butter mixture, beating at low speed just until blended after each addition.

- Pour batter into a greased and floured 10-inch tube pan.

- Fill a 2-cup, ovenproof measuring cup with water; place in oven with tube pan. This will help keep the cake moist. Bake at 300°F for 1 hour and 30 minutes or until a wooden pick inserted in center of cake comes out clean.

- Cool in pan on a wire rack 10 to 15 minutes; remove from pan, and cool completely on a wire rack.

Glaze

- ☐ 1 cup powdered sugar
- ☐ 1/2 tsp vanilla
- ☐ 1 tbs milk, to consistency

Mix together till desired consistency is reached, but should be thin. Add more milk one teaspoon at a time to get the thinness you want. Drizzle over cooled cake.