

Cream Cheese Pound Cake

This recipe comes from Gigi's mom and has become a staple dessert now for the third generation. It is simple and straight forward and often a quick favorite when served. Now that it has been written down, maybe it will pass down to another generation.

Ingredients

- 1 cup margarine, softened
- ½ cup butter, softened
- 8 ounces cream cheese, softened
- 3 cups sugar
- dash salt
- 2 teaspoons vanilla
- 6 large eggs
- 3 cups + 3 tablespoons flour



Instructions

- ❖ Combine and beat the margarine, butter, cream cheese, and sugar well.
- ❖ Add salt, vanilla, and eggs one at a time while beating.
- ❖ Add flour and mix well.
- ❖ Pour into greased and floured 10-inch tube pan.
- ❖ Place in cold oven and set at 325 degrees Fahrenheit for 1½ hours or until toothpick comes out clean. (If the top starts to brown too much, place a piece of loose foil over the top and continue to bake until done.)
- ❖ Turn cake out onto wire cooling rack to allow for that iconic light and crispy pound cake bottom.

This is even more delicious served with homemade whipping cream and fresh strawberries.