

Cream Cheese Pound Cake

Recipe provided by Suzanne Tanner of Quitman, GA

Ingredients

3 cups sugar
3 cups sifted cake flour
1 (8oz) pkg cream cheese
3 sticks butter
6 large eggs
1/2 tsp vanilla flavoring
1 tsp almond flavoring
dash of salt

Preparation

Cream together butter, cream cheese and sugar until smooth and fluffy. Add eggs, 1 at a time, beating well after each addition. Add flavoring and salt. On very low speed, add flour. Pour into tube cake pan and bake at 325 for about 1 hour 15 minutes. Makes a large cake.