

Cream Cheese Pound Cake

By Michael Gordon

3 sticks butter (1½ cups)

8 oz. cream cheese

3 c. granulated sugar

6 eggs

3 cups cake flour

1 tsp. vanilla

Cream butter and cream cheese until smooth; add sugar and cream until fluffy. Add eggs one at a time, blending each until smooth. Sift flour, then add to creamed mixture. Add vanilla. Pour into a 12 inch tube pan and bake in a 325° oven for 1 ½ hours. Allow to cool 10 minutes, then remove from pan to cool.