



## **"The Local Buy" Recipe, Episode 305**

### **Cream Cheese Pound Cake**

***Courtesy South Mountain Creamery***

#### *Ingredients*

- 1 ½ cups soft butter
- 8 ounces softened cream cheese
- 3 cups granulated sugar
- 6 large eggs
- 1 ½ teaspoon vanilla extract
- 3 cups all-purpose flour
- 1/8 teaspoon salt



#### *Directions*

In a mixing bowl, cream together the butter and cream cheese for two minutes. Gradually add sugar and beat five more minutes. Add eggs—one at a time—into mixing bowl and beat until all yellow disappears. Add vanilla and mix again.

Combine flour and salt. Slowly add this mixture into the bowl. Only mix until flour is blended.

Pour into a 10" tube pan that is greased and floured. Bake 1 ½ hours in oven set at 300 degrees. Set 2 cups of water in a Pyrex baking cup into oven while baking to keep the cake moist.

Test with a toothpick when done; press into cake and pull out—toothpick should be clean.

Cool on a wire rack. Serves 20 slices.