



MAMA BETTY'S CREAM CHEESE POUND CAKE

(BETTY JO RASBERRY NESTER)

- 3 sticks Land O'Lakes unsalted butter
- 1-8 oz pkg Philadelphia cream cheese (NOT low fat)
- 3 cups Domino sugar
- 3 cups Swans Down cake flour (measured, then sifted)
- 6 eggs (I use extra large, per my resident poultry scientist)
- 1 Tablespoon PURE vanilla flavoring

Liberally grease & lightly flour a large Bundt or tube pan – set aside. Make sure butter, cream cheese & eggs are room temperature.

Mix cream cheese and butter well. Add sugar slowly – mix well. Add flour and eggs alternately (about 1 cup flour to 2 eggs). Mix well & scrape bowl after each addition. Add flavoring last – mix well.

Place in COLD OVEN. Set oven for 300 degrees F and bake for 1 1/2 hours (90 min). Test with toothpick to see if done. Let cool in pan before removing.

Note: I have been baking exactly 90 min & mine is slightly drier than my mom's. For the next 100 test cakes (until I get it right!) I'm going to try slightly less baking time. Please use the best (and brand name only) ingredients you can find! – Lauren

Enjoy!