

Cream Cheese Pound Cake

3 stick butter, at room temperature

1 (8 oz.) pkg. cream cheese

3 cups sugar

6 large eggs

3 cups cake flour, sift twice after measuring

Pinch of salt

1 tsp. vanilla extract

1 tsp. almond extract

Preheat oven to 325 degrees. Grease and flour a 10-inch Bundt pan and set aside. In a large bowl, cream together butter and cream cheese with mixer until well combined. Add sugar and continue to mix for about 5 minutes. Add eggs, one at a time, beating well after each. Gradually add flour until all is incorporated. Mix in salt and extracts. Pour into prepared pan. Hit the pan gently on the counter to settle and remove air pockets. Bake for about 1½ hours. Remove from the oven and let cool in the pan for about 15 minutes. Invert cake onto a wire rack to cool completely.