

## Cream Cheese Pound Cake

3 sticks butter, softened  
1 8-oz. package cream cheese, softened  
6 large eggs, room temperature  
2  $\frac{3}{4}$  to 3 cups sugar  
 $\frac{1}{2}$  tsp. salt  
3 cups all-purpose flour  
1  $\frac{1}{2}$  tsp. vanilla extract (or whatever flavor you want)

Beat butter and cream cheese at medium speed until creamy. Gradually add sugar, beating at medium speed until light and fluffy. Add eggs, one at a time, beating just until the yellow disappears after each addition. Sift flour and salt. Add to butter/cheese mixture in thirds and beat just until blended after each addition. Stir in vanilla.

Pour into 10-inch greased/floured tube pan (bottom of pan only).

Bake in preheated oven at 325 for 1 hour 30 minutes to 1 hour 35 minutes or until wooden toothpick comes out clean. Cool in pan on wire rack 10 to 15 minutes. Remove from pan and cool completely on wire rack.