

Brown Sugar and Cream Cheese Pound Cake

Makes 16 servings

½ cup (1 stick) unsalted butter, softened, plus additional for greasing pan

3 cups all-purpose flour, plus additional for pan

1 (8-ounce) package cream cheese, softened

1½ cups granulated sugar

1 cup packed brown sugar

5 eggs

½ teaspoon baking soda

½ teaspoon salt

1 cup buttermilk

2 teaspoons vanilla

1. Preheat oven to 325°F. Butter and flour 10-inch tube or Bundt pan.
2. Add cream cheese, ½ cup butter and sugars to large bowl; beat with electric mixer 3 minutes or until light and fluffy. Add eggs, one at a time, beating well after each addition.
3. Combine 3 cups flour, baking soda and salt in medium bowl; stir to blend. Combine buttermilk and vanilla in small measuring cup; stir to blend. Alternately add flour mixture and buttermilk mixture to cream cheese mixture, ending with flour mixture. Pour batter into prepared pan.
4. Bake 1 hour or until toothpick inserted near center of cake comes out clean. Let cool 15 minutes. Remove from pan; cool completely.

Courtesy: Marlies Bellos