



Recipe from: [My Catholic Tradition](#)

New Classic Pound Cake

Prep: 15 mm. Total: 1 hour 15 mm.

1 cup (2 sticks) butter, softened
2 cups sugar
1 pkg. (8 oz.) Philadelphia Cream Cheese, softened
1 tsp. vanilla
6 eggs
2 cups flour
1 tbsp. Calumet Baking Powder
1 tsp. salt

Preheat the oven to 350°F.

Beat the butter in large bowl with electric mixer on medium speed for 1 min.
Gradually add the sugar, beating well after each addition.
Beat an additional 5 min. or until very light and fluffy.
Add the cream cheese and vanilla.
Beat 1 min.
Add the eggs, one at a time, beating well after each addition.

Combine the flour, baking powder and salt.
Add to butter mixture.
Beat for 1 min. or until well blended.
Pour the batter into greased and floured 12-cup fluted tube pan or 10-inch tube pan.

Bake for 1 hour or until golden brown.
Cool for 10 min.
Loosen from sides of pan with spatula or knife and gently remove cake.
Cool completely on a wire rack.

Serves 12

JAZZ IT UP: Serve the pound cake with fresh berries (strawberries, raspberries or blueberries); top with a dollop of Cool Whip Whipped Topping or your favorite ice cream.