



BUDDY'S TIPS RECIPES

Carlo's Cream Cheese Pound Cake

Ingredients:

- 2 1/3 cups cake flour
- 1 cup unsalted butter, room temperature
- 8 ounces cream cheese, room temperature
- 2 cups sugar
- 1 teaspoons vanilla
- 6 large eggs



Directions:

1. Preheat oven to 350°F.
2. Butter and flour a 10-inch Bundt pan.
3. With an electric mixer, cream the butter and cream cheese together until fluffy.
4. Sift the flour.
5. Beat in the sugar, flour and vanilla on low speed. You want the mixture to be just mixed through and to have a dry and crumbly appearance.
6. Add the eggs, one at a time, beating well after each egg is added.
7. Pour batter into the Bundt pan. Place pan in the middle of the oven and bake for 50 to 60 minutes.
8. Remove from oven. Allow cake to cool in pan for about 15 minutes. Invert onto cake rack and continue to allow cake to cool. Top with icing.