

POUND CAKE

*“I love this pound cake.....the brown sugar gives this cake a beautiful color, excellent flavor and great texture.
This is a cake wonderful on its own or with an accompaniment.”*

INGREDIENTS / DIRECTIONS

Set 1

3 c. all purpose flour, measured
then sifted
¼ t. baking powder
½ t. salt

Set 2

1 stick butter
2 c. dark brown sugar
1 c. light brown sugar
8 oz. cream cheese, room temp.

Set 3

1 t. vanilla
6 eggs

Tools: non-stick spray, medium bowl, large bowl, electric beater Bundt pan

1. Spray the non-stick Bundt pan with non-stick spray. **Do not preheat the oven.**
2. Sift together the flour, baking powder and salt in a medium bowl.
3. In large bowl, beat the butter, sugar and cream cheese till light and fluffy. Beat in the vanilla and the eggs, one at a time, mixing completely after each addition.
4. Pour the #2 mixture into the #3 mixture and beat on low till combined.
5. Pour batter into the Bundt pan and place the cake in the oven. Set temperature to **350 degrees**. Bake for 70-80 minutes, a few minutes longer if necessary. Once done (toothpick test), turn off oven, leave cake in the oven for 15 minutes.
6. Remove from the oven and cool in the pan for 15 minutes. Turn over onto a wire rack to cool.

Recipe from A TASTE OF GUAM by Paula Quinene of PaulaQ.com.