

Vanilla Pound Cake

Ingredients

- 1 8-ounce package of cream cheese (softened)
- 1 1/2 cups butter (softened)
- 3 cups xylitol (or erythritol)
- 6 eggs
- 1 1/3 cups baking blend
- 3/4 cup oat fiber
- 1 1/2 teaspoons vanilla extract
- coconut oil spray

Instructions

1. Preheat oven to 325 degrees F and spray a 10-inch bundt pan very well.
2. In a large bowl, cream butter and cream cheese until smooth.
3. Add sweetener gradually and beat until fluffy. Don't cut this short, make sure it is good and fluffy.
4. Add eggs, one at a time, beating well with each addition.
5. Add the baking blend and oat fiber all at once and mix in.
6. Add vanilla.
7. Put batter into bundt pan. The batter will be thick.
8. Bang the bundt pan on the counter a few times to settle the batter and then smooth the top.
9. Bake at 325 degrees F for 1 hour and 20 minutes. Begin to check for doneness at 1 hour. (Mine was still very jiggly at this point.) When the

cake is done a wooden skewer or cake tester inserted into the center of the cake should come out clean.

10. Allow the cake to cool in the pan for 10 minutes before turning out onto a cooling rack to cool completely.

This cake can also be prepared in two loaf pans, but baking time may need to be adjusted.

I used straight xylitol in this recipe. You could use equal amounts of erythritol instead, but it has more of a cooling effect. It may be possible to use a sweetener blend like gentle sweet or super sweet but you would need to severely reduce the amount and it may make a difference in the texture of the cake. You could probably cut the xylitol or erythritol back to 2 1/2 cups without harming the texture or sweetness.