CREAM CHEESE POUND CAKE

Found on bigoven.com

INGREDIENTS

- 1 1/2 Cups butter or margarine; softened
- 1 pkg cream cheese; softened (8 ounce)
- 3 Cups sugar
- 6 Large eggs
- 3 Cups all purpose flour
- 1/8 tsp salt
- 1 Tbsp vanilla extract

DIRECTIONS

1. Beat butter and cream cheese at medium speed with an electric mixer until creamy; gradually add sugar, beating well. Add eggs, 1 at a time, beating until combined.
2. Combine flour and salt; gradually add to butter mixture, beating at low speed just until blended after each addition. Stir in vanilla. Pour batter into a greased and floured 10-inch Bundt pan.
3. Bake at 300° for 1 hour and 40 minutes or until a wooden pick inserted in center comes out clean. Cool in pan on a wire rack 10 to 15 minutes; remove from pan and let cool completely on wire rack.