

Mississippi Cream Cheese Pound Cake

This dense pound cake is ridiculously easy—just dump all the ingredients together and beat.

- 1½ cups butter**
- 1 (8-ounce) package cream cheese, softened**
- 3 cups sugar**
- 6 eggs**
- 1 egg yolk**
- 2 teaspoons vanilla extract**
- 3 cups cake flour**

- 1.** Preheat oven to 325F. Grease and flour a 12-cup Bundt pan, tube pan or two 9-by-5-inch loaf pans.
- 2.** Combine butter, cream cheese, sugar, eggs and egg yolk, and vanilla in large bowl; beat until smooth.
- 3.** Add cake flour ½ cup at a time. Stir together until smooth.
- 4.** Pour into pan. Bake 70 minutes or until a toothpick inserted in the center comes out clean. Serves 16.

Per serving: 375 calories, 24g fat, 6g prot., 48g carbs., 0g fiber, 188mg sodium.

