



## THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

**Cream Cheese Pound Cake** (tweaked a bit from Smitten Kitchen, who adapted it from *Staff Meals from Chanterelle*)

I was tempted to substitute cake flour for the all-purpose flour, because I've found that it makes pound cakes lighter, but in the end, I stuck to the recipe.

Serves (at least) 10

24 tablespoons (3 sticks) unsalted butter, at room temperature  
1 (8 ounce) package cream cheese, at room temperature  
1 teaspoon salt  
3 cups (21 ounces) granulated sugar  
6 large eggs  
1½ teaspoons pure vanilla extract  
½ teaspoon almond extract  
3 cups (14.4 ounces) all-purpose flour  
1 cup chopped white chocolate (optional)

1. Preheat the oven to 325°F. Butter and flour a 10-inch tube pan or 12-cup Bundt pan.
2. Place the butter, cream cheese, and salt in a large bowl and beat with a mixer on medium speed until smooth. With the mixer running, gradually add the sugar, increase the speed to high, and beat until light and airy, at least 5 minutes. Add the eggs, one at a time, beating after each addition and scraping down the sides of the bowl with a rubber spatula as needed. Add the extracts, then the flour all at once. Beat on low speed just until incorporated. Stir in the chocolate, if using.
3. Pour the batter into the prepared pan, spreading it evenly. Bake until the cake is golden brown and a toothpick inserted in the center comes out clean, 60-75 minutes.
4. Place the pan on a wire rack and cool for 20 minutes, then remove the cake from the pan and let it cool completely. Serve at room temperature.