



Cream Cheese Pound Cake...with any flavoring you want..

3 stick of butter(softened)

1 8 oz cream cheese(softened)

3 cups of sugar

6 eggs

3 cups of plain flour(sifted)

1/4 teaspoon salt

1/4 teaspoon baking powder

1 teaspoon of any flavorings you have...I have 10 different flavoring so I used all in this cake..but you can use whatever you like ..I love mixing them up to get a different taste with each bite..

Mix butter and cream cheese..add sugar 1 cup at a time..mix..

add eggs 1 at a time mix well..add flour 1 cup at a time ...add salt and baking power..mix well and then add the flavorings of your choice...mix well...

Spray or grease your pound cake pan ..pour in batter

Bake at 300 for 1 hr and 30 mins...

I have never made another kind of pound cake since I have had this recipe...just love the cream cheese in it..If you want just a cream cheese taste add no flavoring..

[Jane Daugherty Giddens](#) shared [Rhonda Ramsey Robinson's photo](#).

RRR/Snowflake/Digger/Rhonda Crocker...LOL