



Cream Cheese Pound Cake

 Vegetarian

READY IN



100 min.

SERVINGS



16

CALORIES



462 kcal

DESSERT

Ingredients

- 1.5 cups butter softened
- 8 ounces cream cheese softened
- 3 cups sugar
- 6 large eggs
- 2 teaspoons vanilla extract
- 1 teaspoon lemon extract
- 3 cups flour all-purpose
- 0.5 teaspoon double-acting baking powder

- 0.3 teaspoon salt
- 1 serving powdered sugar fresh sliced

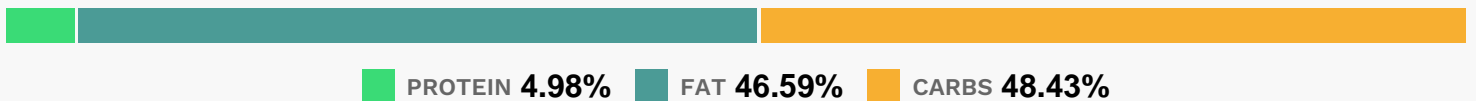
Equipment

- bowl
- frying pan
- oven
- wire rack
- toothpicks

Directions

- In a large bowl, cream the butter, cream cheese and sugar until light and fluffy.
- Add eggs, one at a time, beating well after each addition. Beat in extracts.
- Combine the flour, baking powder and salt; beat into creamed mixture until blended.
- Pour into a greased and floured 10-in. fluted tube pan.
- Bake at 325° for 1-1/4 to 1-1/2 hours or until a toothpick inserted in the center comes out clean.
- Cool for 10 minutes before removing from pan to a wire rack to cool completely.
- Garnish with confectioners' sugar, strawberries and whipped cream if desired.

Nutrition Facts



Properties

Glycemic Index:19.63, Glycemic Load:39.37, Inflammation Score:-5, Nutrition Score:6.5256522064624%

Nutrients (% of daily need)

Calories: 462.15kcal (23.11%), Fat: 24.27g (37.34%), Saturated Fat: 14.43g (90.16%), Carbohydrates: 56.76g (18.92%), Net Carbohydrates: 56.13g (20.41%), Sugar: 38.66g (42.95%), Cholesterol: 129.82mg (43.27%), Sodium: 258.46mg (11.24%), Alcohol: 0.17g (100%), Alcohol %: 0.19% (100%), Protein: 5.84g (11.67%), Selenium: 15.36µg (21.95%), Vitamin A: 823.44IU (16.47%), Vitamin B2: 0.25mg (14.65%), Folate: 53.62µg (13.4%), Vitamin B1: 0.2mg (13.06%),

Phosphorus: 85.48mg (8.55%), Manganese: 0.17mg (8.47%), Iron: 1.47mg (8.16%), Vitamin B3: 1.42mg (7.11%),
Vitamin E: 0.83mg (5.51%), Vitamin B5: 0.49mg (4.94%), Calcium: 40.68mg (4.07%), Vitamin B12: 0.23µg (3.9%),
Zinc: 0.5mg (3.34%), Copper: 0.05mg (2.64%), Vitamin B6: 0.05mg (2.54%), Fiber: 0.63g (2.53%), Vitamin D:
0.38µg (2.5%), Magnesium: 9.2mg (2.3%), Potassium: 76.3mg (2.18%), Vitamin K: 1.91µg (1.82%)