



Cream Cheese Pound Cake

READY IN



120 min.

SERVINGS



10

CALORIES



692 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon almond extract
- ☐ 1.5 cups butter
- ☐ 3 cups cake flour swans down® (such as)
- ☐ 8 ounce cream cheese
- ☐ 6 eggs at room temperature
- ☐ 0.3 teaspoon ground nutmeg
- ☐ 1 teaspoon vanilla extract
- ☐ 2.5 cups sugar white

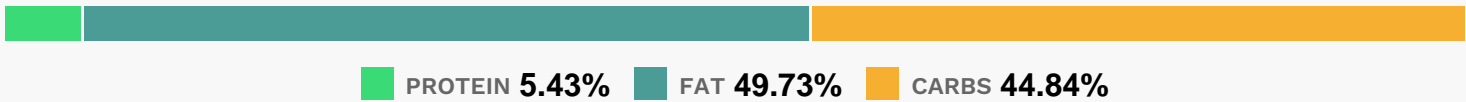
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks

Directions

- ☐ Preheat oven to 325 degrees F (160 degrees C). Grease and flour a 10-inch tube pan.
- ☐ Beat butter and cream cheese together with an electric mixer in a large bowl until smooth. Beat sugar into butter mixture until light and fluffy. The mixture should be noticeably lighter in color.
- ☐ Add the eggs two at a time, allowing each pair of eggs to blend into the butter mixture before adding the next. Beat in vanilla and almond extracts with the last eggs.
- ☐ Pour the flour and nutmeg into the bowl and beat until just incorporated.
- ☐ Pour the batter into the prepared tube pan.
- ☐ Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 80 minutes. Check for doneness after 1 hour. Cool in the pan for 10 minutes before removing to cool completely on a wire rack.

Nutrition Facts



Properties

Glycemic Index:28.41, Glycemic Load:52.88, Inflammation Score:-6, Nutrition Score:7.7730434148208%

Nutrients (% of daily need)

Calories: 691.71kcal (34.59%), Fat: 38.73g (59.58%), Saturated Fat: 23.01g (143.84%), Carbohydrates: 78.59g (26.2%), Net Carbohydrates: 77.68g (28.25%), Sugar: 51.1g (56.78%), Cholesterol: 194.32mg (64.77%), Sodium: 328.97mg (14.3%), Alcohol: 0.28g (100%), Alcohol %: 0.2% (100%), Protein: 9.51g (19.01%), Selenium: 25.58µg

(36.55%), Vitamin A: 1298.86IU (25.98%), Manganese: 0.31mg (15.61%), Vitamin B2: 0.22mg (12.78%), Phosphorus: 121.24mg (12.12%), Vitamin E: 1.41mg (9.41%), Vitamin B5: 0.74mg (7.36%), Folate: 27.88µg (6.97%), Vitamin B12: 0.34µg (5.71%), Zinc: 0.81mg (5.4%), Calcium: 51.26mg (5.13%), Copper: 0.1mg (4.8%), Iron: 0.86mg (4.77%), Magnesium: 15.45mg (3.86%), Fiber: 0.91g (3.64%), Vitamin B6: 0.07mg (3.64%), Vitamin D: 0.53µg (3.52%), Potassium: 114.4mg (3.27%), Vitamin B1: 0.05mg (3.18%), Vitamin K: 3.05µg (2.91%), Vitamin B3: 0.43mg (2.17%)