



Cream Cheese Pound Cake

READY IN



45 min.

SERVINGS



10

CALORIES



729 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon almond extract
- ☐ 1.5 cups butter softened
- ☐ 3 cups cake flour sifted
- ☐ 8 ounce cream cheese softened
- ☐ 6 eggs
- ☐ 3 cups sugar
- ☐ 1 teaspoon vanilla extract

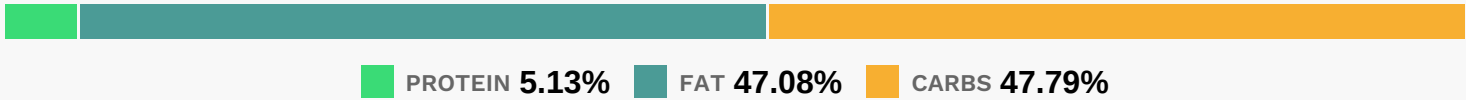
Equipment

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

Directions

- ☐ Cream butter and cream cheese. Gradually add sugar, beating at medium speed of electric mixer 5 minutes or until light and fluffy.
- ☐ Add eggs, one at a time, beating well after each addition.
- ☐ Add flour, stirring until thoroughly combined. Stir in flavorings.
- ☐ Pour batter into a greased and floured 10-inch tube pan.
- ☐ Bake at 325 for 1 1/2 hours or until a wooden pick inserted in center comes out clean. Cool in pan 10 minutes; remove from pan, and cool completely on wire rack.

Nutrition Facts



Properties

Glycemic Index:21.41, Glycemic Load:59.85, Inflammation Score:-6, Nutrition Score:7.7717391408008%

Nutrients (% of daily need)

Calories: 729.37kcal (36.47%), Fat: 38.74g (59.6%), Saturated Fat: 23g (143.76%), Carbohydrates: 88.5g (29.5%), Net Carbohydrates: 87.6g (31.85%), Sugar: 61.04g (67.83%), Cholesterol: 194.32mg (64.77%), Sodium: 329.05mg (14.31%), Alcohol: 0.21g (100%), Alcohol %: 0.14% (100%), Protein: 9.5g (19.01%), Selenium: 25.64µg (36.63%), Vitamin A: 1298.81IU (25.98%), Manganese: 0.31mg (15.53%), Vitamin B2: 0.22mg (12.87%), Phosphorus: 121.12mg (12.11%), Vitamin E: 1.41mg (9.41%), Vitamin B5: 0.74mg (7.36%), Folate: 27.85µg (6.96%), Vitamin B12: 0.34µg (5.71%), Zinc: 0.81mg (5.4%), Calcium: 51.25mg (5.12%), Copper: 0.1mg (4.8%), Iron: 0.86mg (4.79%), Magnesium: 15.34mg (3.83%), Vitamin B6: 0.07mg (3.63%), Fiber: 0.9g (3.6%), Vitamin D: 0.53µg (3.52%), Potassium: 114.13mg (3.26%), Vitamin B1: 0.05mg (3.17%), Vitamin K: 3.05µg (2.91%), Vitamin B3: 0.43mg (2.16%)