



This Cream Cheese Pound Cakes Is the Ultimate Teatime Treat

 Vegetarian

READY IN



105 min.

SERVINGS



2

CALORIES



3679 kcal

DESSERT

Ingredients

- 1.5 cups butter unsalted room temperature (3 sticks)
- 8 ounces cream cheese room temperature
- 3 cups sugar
- 6 large eggs
- 1 teaspoon vanilla extract
- 3 cups flour all-purpose
- 2 teaspoons salt

- 1 stick pam original flavor shopping list

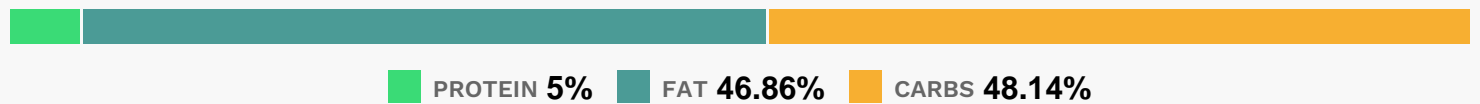
Equipment

- frying pan
- oven
- wire rack

Directions

- Why is cream cheese used in pound cakes?
- Cream cheese is used in pound cake for two reasons: The cream cheese helps ensure the pound cake is moist and dense because it adds moisture to the batter, and adding cream cheese also gives the cake a delicious, slightly tangy flavor.
- Why does my cream cheese pound cake fall?
- There are several reasons why a cream cheese pound cake might fall. The most common reason for this or any type of pound cake falling is that the cake was exposed to cold air before it was baked through. This happens if you open the oven door too often while the cake is baking or take it out of the oven before it is fully baked.
- How long do you leave pound cake in the pan before removing?
- We leave these pound cakes in their pans on a cooling rack for 10 minutes before removing the pans and leaving the cakes to cool completely. The 10 minutes in the pan allows the cakes to become firm enough to remove from the pan without breaking.

Nutrition Facts



Properties

Glycemic Index:86.05, Glycemic Load:314.64, Inflammation Score:-10, Nutrition Score:46.720000059708%

Nutrients (% of daily need)

Calories: 3679.31kcal (183.97%), Fat: 194.56g (299.32%), Saturated Fat: 115.4g (721.28%), Carbohydrates: 449.68g (149.89%), Net Carbohydrates: 444.62g (161.68%), Sugar: 305.08g (338.98%), Cholesterol: 1038.57mg (346.19%), Sodium: 2920.5mg (126.98%), Alcohol: 0.69g (100%), Alcohol %: 0.09% (100%), Protein: 46.69g (93.38%), Selenium: 122.87µg (175.53%), Vitamin A: 6587.48IU (131.75%), Vitamin B2: 1.99mg (117.02%), Folate: 428.94µg

(107.23%), Vitamin B1: 1.57mg (104.45%), Manganese: 1.36mg (68.13%), Phosphorus: 661.82mg (66.18%), Iron: 11.66mg (64.76%), Vitamin B3: 11.37mg (56.83%), Vitamin E: 6.61mg (44.08%), Vitamin B5: 3.96mg (39.55%), Vitamin D: 5.55µg (37.03%), Vitamin B12: 1.87µg (31.23%), Calcium: 267.64mg (26.76%), Zinc: 4.01mg (26.71%), Copper: 0.45mg (22.49%), Vitamin B6: 0.41mg (20.33%), Fiber: 5.06g (20.25%), Magnesium: 73.16mg (18.29%), Potassium: 607.61mg (17.36%), Vitamin K: 15.31µg (14.58%)