

6 Flavor Cream Cheese Pound Cake

****Ingredients: ****

1 1/2 cups unsalted butter, softened (3 sticks)
8 ounces cream cheese, softened
3 cups granulated sugar, divided
6 large eggs (room temperature)
1 teaspoon vanilla bean paste
1 teaspoon butter extract
1 teaspoon lemon extract
1 teaspoon coconut extract
½ teaspoon rum extract
½ teaspoon almond extract
1 teaspoon baking powder
1 teaspoon salt
3 cups all-purpose flour

****Directions: ****

Set out the butter, eggs, and cream cheese to come to room temperature.

Preheat your oven to 325°F (163°C). Move one oven rack to the center of the oven and remove any racks above it.

Prepare a bundt pan [Use a standard 12-cup capacity bundt pan] by greasing and flouring it well (or use baking spray that contains flour). I use Baker's Joy Spray.

In a stand mixer or with hand mixer, combine in large bowl the softened butter and cream cheese. Mix on high until the mixture is fully smooth. Scrape the bowl with a rubber spatula, then add the sugar. Mix on medium speed for 5 – 7 minutes, until the mixture is light and fluffy. Continue to scrape the bowl with a rubber spatula.

Crack eggs in a separate bowl and add one at a time, giving them a good mix on LOW speed after each addition, and scraping the bowl to incorporate well.

Fold in the flavoring: **1 teaspoon vanilla bean paste, 1 teaspoon butter extract, 1 teaspoon lemon extract, 1 teaspoon coconut extract, ½ teaspoon rum extract, ½ teaspoon almond extract.**

Combine dry ingredients into a large bowl: baking powder, salt, all-purpose flour and mix with fork to incorporate well.

Gradually add the dry ingredients to the creamed mixture, on LOW speed and scraping the bowl to incorporate well. Mix well but do not over mix.

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Pour the batter evenly into your prepared bundt pan and smooth the top. Gently tap the pan on the counter to remove air bubbles.

Bake on the center rack for 80-90 minutes. After 80 minutes, test the cake by inserting a toothpick deep into the center of the cake. If it comes out clean, take the pound cake out of the oven.

Let the cream cheese pound cake rest in the pan for 15 minutes. Then carefully flip the cake onto a platter or baking rack.

****Note: My version modifications: The original recipe only had 1 teaspoon of vanilla extract. I added a few extra flavor combinations.**

I may need to modify the temperature on the oven. The top burnt



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The original recipe – Cream Cheese Pound Cake

1 1/2 cups unsalted butter, softened (3 sticks)

8 ounces cream cheese, softened

3 cups granulated sugar, divided

6 large eggs

1 tablespoon vanilla extract

1 teaspoon baking powder

1 teaspoon salt

3 cups all-purpose flour