Cream Cheese Pound Cake

1 ½ cup butter, softened
1 ½ tsp vanilla
1 (8 oz.) package cream cheese, softened
3 cups all purpose flour
3 cups sugar
1/8 tsp salt
6 large eggs

Beat butter and cream cheese at medium speed with an electric mixer for two minutes until creamy. Gradually add sugar, beating 5 – 7 minutes. Add eggs, one at a time. Add vanilla, mixing well.

Combine flour and salt and gradually add to butter mixture. Pour into greased and floured 10 inch tube pan.

Fill a 2-cup ovenproof measuring cup with water and place in oven with the tube pan.

Bake at 300 degrees for 1 hour and 30 minutes or until wooden pick inserted in cake comes out clean. Cool in pan on a wire rack 10 to 15 minutes then remove from pan. Cool completely on a wire rack.

This cake won the highest mark a recipe can receive in the Southern Living Test Kitchen. From 1995 Southern Living Annual Recipes

Courtesy of Cindy Willard with Suzanne Cook and Company