

LEMON CREAM CHEESE POUND CAKE FROM SCRATCH

This lemon, cheese and lemon pound cake recipe is soft and moist. It's sweet and simple with a buttery flavor that melts in your mouth!

This is my mom's cake recipe. She always either made this or a sour cream pound cake. For years, I believed it to be the only recipe for Pound Cake.

Old sweets seem to be making a comeback. The My Pound Cake series has been very popular (especially the Cream Cheese Pound Cake recipe) as well as the other vintage desserts I shared. My old butter rolls, old sugar pie, and old rice pudding are some of the most

I starting for making, testing and reviewing pound cake recipes. You can read all the posts and get recipes here.

This lemon, cheese and lemon pound cake recipe has a very silky texture. Small crumbs are smoother than Whipping Cream Pound. The outside of this pound cake does not have the crunchy texture of the Whipping Cream Pound cake.

* Ingredients

- ° Butter: 1 1/2 cups (at room temperature)
- ° Cream cheese: 8 ounces (at room temperature)
- ° Egg: 6 (large at room temperature)
- ° White sugar: 3 cups (granulated)
- ° All-purpose flour: 3 cups
- ° Lemon extract: 1 tablespoon

* Directions :

1. To start with, you should wrap a 10-cup or skillet pan containing margarine and sugar or a Wilton cake.
2. Immediately, set the oven temperature to 350 degrees Fahrenheit.
3. In the bowl of an electric mixer, beat together the butter and cheese until smooth.
4. You will want to add sugar and whisk until thin (the mixture becomes thinner).
5. You can then add one egg at a time, and beat it after each addition.
6. After that, slowly add the flour to the mixture and mix.
7. Next, add the lemon extract and mix.
8. Finally, you can pour the mixture into the prepared pan.
9. Alright now, bake until the marigold is centered and comes out clean or with "dry" crumbs, about 60 to 70 minutes. Please let it cool on a work surface on a wire shelf for about 15 minutes before turning it over on a serving tray. Remember to cool completely on the table before covering it in an airtight container.
10. Once done, store in an airtight container on the table top for 3 to 4 days.

Enjoy !