
Cream Cheese Pound Cake

From the Kitchen of Brett Broussard

3 sticks butter/oleo (softened)
8 ounces cream cheese (softened)
3 cups sugar
2 1/2 cups sifted flour (or 3 cups cake flour)
6 eggs
2 teaspoons vanilla

Grease and flour bundt cake pan. Preheat oven to 325 degrees. Cream butter and cream cheese. Add sugar. Sift flour 3 times (measure flour after sifting). Alternate adding eggs and flour to butter mixture. Beat well after adding each. Add vanilla. Cook in well greased and floured tube pan. Cook at 325 degrees for one hour and 15 minutes. Can be made easily in processor. Let cool well before removing from bundt pan.
