

Moist Chocolate Cream Cheese Pound Cake with Ganache Drizzle

Chocolate Cream Cheese Pound Cake ??



OVEN
325°F

TIME
4 min

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INGREDIENTS

For the Cake:

- 1 ½ cups (340g) unsalted butter, softened
- 1 (8 oz / 226g) block cream cheese, softened
- 2 ½ cups (500g) granulated sugar
- 6 large eggs
- 2 tsp vanilla extract
- 3 cups (360g) all-purpose flour
- ½ tsp salt
- ½ cup (45g) unsweetened cocoa powder
- 2 tbsp milk (only if needed to loosen batter)

For the Ganache:

- 1 cup (170g) semi-sweet chocolate chips or chopped chocolate
- ½ cup (120ml) heavy cream
- Optional: chocolate shavings for garnish

DIRECTIONS

- 1. Preheat and Prepare:** Preheat your oven to 325°F (163°C). Grease and flour a loaf pan (or a bundt pan if preferred).
- 2. Cream the Base:** In a large bowl, beat together the softened butter and cream cheese until smooth. Gradually add in the sugar, beating until light and fluffy (about 3-4 minutes). Add the eggs, one at a time, beating well after each addition. Stir in the vanilla extract.
- 3. Add Dry Ingredients:** In a separate bowl, sift together flour and salt. Gradually add to the wet mixture, mixing on low just until combined.
- 4. Create the Chocolate Swirl:** Divide the batter evenly in two bowls. Mix the cocoa powder into one bowl to make a chocolate batter. If it seems too thick, add up to 2 tablespoons of milk to loosen it.
- 5. Layer and Swirl:** Spoon alternating dollops of vanilla and chocolate batter into your prepared pan. Use a skewer or knife to swirl the batters gently—just enough to create a marbled effect.
- 6. Bake:** Bake for 70-80 minutes, or until a toothpick inserted comes out with a few moist crumbs. Let cool in the pan for 15 minutes, then transfer to a wire rack to cool completely.
- 7. Make the Ganache:** While the cake cools, heat the heavy cream in a saucepan or microwave until just simmering. Pour over the chocolate chips, let sit for 1 minute, then stir until smooth and glossy.
- 8. Finish and Serve:** Once the cake is fully cooled, pour the ganache over the top. Garnish with chocolate shavings if desired.

TIPS FOR SUCCESS

Make sure the butter and cream cheese are fully softened for a smooth batter.

Don't overmix once you add the flour-this keeps the crumb tender.

Let the cake cool completely before adding ganache so it doesn't melt off.

Use dark cocoa powder and bittersweet chocolate for the ganache.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/moist-chocolate-cream-cheese-pound-cake-with-ganache-drizzle/>