

Lemon Cream Cheese Pound Cake - A Buttery, Citrusy Delight!

Lemon Cream Cheese Pound Cake: A Slice of Sunshine! ??



OVEN
325°F

TIME
15 min

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Recipe Card

SAVE
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INGREDIENTS

- 1 cup unsalted butter, softened
- 8 oz cream cheese, softened
- 2 cups granulated sugar
- 4 large eggs
- 1 teaspoon vanilla extract
- 1 teaspoon lemon extract
- 3 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- Zest of 1 lemon
- 1/4 cup lemon juice

How to Make Lemon Cream Cheese Pound Cake:

1. Preheat the Oven:

Set your oven to 325°F (165°C).

Grease and flour a 9x5-inch loaf pan or bundt pan.

2. Cream Butter & Cream Cheese:

In a large bowl, beat softened butter and cream cheese until smooth and creamy.

3. Add Sugar & Mix Until Fluffy:

Gradually add granulated sugar, beating until light and fluffy (about 3 minutes).

4. Incorporate Eggs:

Beat in the eggs one at a time, mixing well after each addition.

5. Add Extracts & Lemon Zest:

Stir in the vanilla extract, lemon extract, lemon

zest, and lemon juice.

6. Combine Dry Ingredients:

In another bowl, whisk together: ? All-purpose flour? Baking powder? Salt

7. Mix Dry & Wet Ingredients:

Gradually add the dry ingredients to the wet ingredients, stirring until just combined.

8. Pour into Pan & Bake:

Pour the batter into the greased loaf pan.

Bake for 60-70 minutes, or until a toothpick inserted into the center comes out clean.

9. Cool & Serve:

Let the cake cool in the pan for 10 minutes, then transfer to a wire rack.

Slice and enjoy as is or with a lemon glaze!

Pro Tips for the Best Lemon Pound Cake:

Fun Variations to Try:

DIRECTIONS

- 1.** Preheat the Oven: Set your oven to 325°F (165°C).
- 2.** Grease and flour a 9x5-inch loaf pan or bundt pan.
- 3.** Cream Butter & Cream Cheese: In a large bowl, beat softened butter and cream cheese until smooth and creamy.
- 4.** Add Sugar & Mix Until Fluffy: Gradually add granulated sugar, beating until light and fluffy (about 3 minutes).
- 5.** Incorporate Eggs: Beat in the eggs one at a time, mixing well after each addition.
- 6.** Add Extracts & Lemon Zest: Stir in the vanilla extract, lemon extract, lemon zest, and lemon juice.
- 7.** Combine Dry Ingredients: In another bowl, whisk together: ? All-purpose flour? Baking powder? Salt
- 8.** Mix Dry & Wet Ingredients: Gradually add the dry ingredients to the wet ingredients, stirring until just combined.
- 9.** ? Tip: Don't overmix! Overmixing can make the cake dense instead of light and tender.
- 10.** Pour into Pan & Bake: Pour the batter into the greased loaf pan.
- 11.** Bake for 60-70 minutes, or until a toothpick inserted into the center comes out clean.
- 12.** ? Tip: If the top is browning too quickly, tent it with foil for the last 15 minutes of baking.
- 13.** Cool & Serve: Let the cake cool in the pan for 10 minutes, then transfer to a wire rack.
- 14.** Slice and enjoy as is or with a lemon glaze!
- 15.** Pro Tips for the Best Lemon Pound Cake: ? Use Room

Temperature Ingredients - This ensures a smooth, even batter. ? Don't Skip the Lemon Zest - It's where the most intense citrus flavor lives! ? Bake Low & Slow - 325°F keeps the cake moist and evenly baked. ? Let It Cool Completely - The flavors develop more as it cools.

16. Fun Variations to Try: ? Glazed Lemon Pound Cake - Drizzle with a simple lemon glaze (recipe below!). ? Berry Lemon Cake - Stir in fresh raspberries or blueberries for a fruity twist. ? Coconut Lemon Cake - Add 1/2 cup shredded coconut for a tropical touch. ? Chocolate Lemon Cake - Swirl in melted white chocolate for an indulgent upgrade!
17. Lemon Glaze Recipe (Optional, but Highly Recommended!): For an extra zingy, sweet finish, drizzle this easy lemon glaze over the cooled cake!
18. ? Ingredients:
19. 1 cup powdered sugar
20. 2 tablespoons lemon juice
21. 1 teaspoon lemon zest
22. 1-2 tablespoons milk (for desired consistency)
23. ??? Instructions:
24. In a bowl, whisk together powdered sugar, lemon juice, lemon zest, and milk.
25. Drizzle over the cooled pound cake.

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

Original recipe: <https://chefmaniac.com/lemon-cream-cheese-pound-cake-a-buttery-citrusy-delight/>