

Lemon Cream Cheese Pound Cake: A Bright and Buttery Delight

There's something timeless and elegant about a perfectly baked pound cake, and this



OVEN
350°F

TIME
60 to 70 min

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INGREDIENTS

- 1 1/2 cups butter, room temperature
- 8 oz cream cheese, room temperature
- 6 large eggs, room temperature
- 3 cups granulated white sugar
- 3 cups all-purpose flour
- 1 tablespoon lemon extract

DIRECTIONS

- 1.** Preheat the Oven: Set your oven to 350°F (175°C). Grease a 10-cup tube pan or Bundt pan with solid vegetable shortening and dust with sugar, or use a cake release spray for easy removal.
- 2.** Beat the Butter and Cream Cheese: In the bowl of an electric mixer, beat together the butter and cream cheese until smooth and creamy. This base will make the cake incredibly rich and tender.
- 3.** Add the Sugar: Gradually add the granulated sugar, beating well after each addition. The mixture will become light and fluffy, and you'll notice it brighten slightly in color.
- 4.** Incorporate the Eggs: Add the eggs, one at a time, beating well after each one to ensure the batter stays smooth and well-mixed.
- 5.** Add the Flour: Slowly add the all-purpose flour, mixing on low speed just until combined. Be careful not to overmix - you want a silky batter, not a dense one.
- 6.** Add Lemon Flavor: Pour in the lemon extract and give the batter one final mix until everything is well combined.
- 7.** Pour and Bake: Pour the batter into the prepared Bundt pan, spreading it evenly with a spatula. Bake for 60 to 70 minutes, or until a toothpick inserted into the center comes out clean or with just a few dry crumbs.
- 8.** Cool and Invert: Allow the cake to cool in the pan on a wire rack for 15 minutes. Then invert it onto a serving tray and let it cool completely before slicing.
- 9.** Store: Once cooled, store the cake in an airtight

container at room temperature for 3 to 4 days. The flavor only deepens and gets better over time.

SWAPS & NOTES

make it the kind of cake you'll want to make again and again - whether it's for special occasions or just to have something sweet on the counter.

If you bake it, let me know how it turned out!

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

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

Add your favorite toppings or enjoy it just as it is.

Either way, each slice is a perfect bite of sunshine.