

## ***CREAM CHEESE POUND CAKE***

Phyllis Bishop

### INGREDIENTS

One cup softened butter  
One-half shortening  
Four ounces softened cream cheese  
Two and one half cups sugar  
Five eggs  
Three cups flour  
One tsp baking powder  
One half tsp salt  
One cup butter milk  
One tsp vanilla  
One tsp lemon juice, optional, exclude lemon juice and use two tsp vanilla

### PREPERATION

Pre heat oven to 325 F  
Grease and flour Bunt or 10 inch tube pan. Note: when using a Bunt pan there is enough extra batter to make a small cake.  
Cream butter, shortening and cream cheese  
Add sugar and beat until fluffy  
Combine dry ingredients, add alternately with buttermilk  
Add vanilla and lemon juice  
NOTE: this is a heavy thick batter, it can be adjusted with additional buttermilk  
Spoon into Bunt or tube pan  
Bake at 325 for one to one and a half hours, check for doneness