



Marguerette Allen's Cream Cheese Pound Cake

Marguerette's recipe was featured in newspapers nationwide in 1995 with other Black southern home cooks' recipes under "Food for the Soul." I am not sure what happened to Marguerette, but her recipe lives on. Her secret is, "Make sure you use cake flour, or it will not work".

Preheat oven to 325°F
Prepare Bundt Pan with a non-stick spray.

8 ounces	cream cheese, room temperature
1-1/2 cups	unsalted butter, temperature
3 cups	granulated sugar
6 large	eggs
1 tsp	vanilla
1 tsp	almond extract
1 tsp	butter flavoring
3 cups	cake flour

1. In a mixing bowl fitted with paddle attachment, blend cream cheese and butter until light and fluffy. Add sugar, blending until well incorporated.
2. Add each egg, one at a time, until each egg is blended well. Add vanilla, almond and butter flavorings.
3. On slow speed, add flour, scraping the sides of the bowl and blending until fully incorporated.
4. Place into prepared pan, smoothing to the sides evenly. Bake in a preheated oven. Bake until a toothpick inserted into the center of the cake comes out clean, about 90 minutes.
5. Cool in pan for 10 minutes, then invert.