

MAKE IT!

Cream Cheese Pound Cake *with Seasonal Compote*

SERVES 8-10

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| 2 | cup unsalted butter (2 sticks), at room temperature | 1 | cup all-purpose flour |
| 1 | cup cream cheese (8 ounces), at room temperature | ½ | teaspoon baking powder |
| 2½ | cups sugar | ½ | teaspoon kosher salt |
| | zest of 1 lemon | 1 | jars American Spoon® |
| 6 | large eggs, at room temperature | | Stone Fruit Compote or Summer Berry Compote |
| 2 | cups cake flour | | whipped cream, to serve |

Heat oven to 325°F. Grease an 8-10 cup loaf pan with butter or non-stick cooking spray.

Place butter and cream cheese in the bowl of a stand mixer with a paddle attachment. Beat on medium-high speed until combined, about 30 seconds. Scrape down the bowl and add the sugar. Beat until light and fluffy, about a minute or two. Mix in the lemon zest, then scrape down the sides of the bowl.

With the mixer on medium-low, add the eggs one at a time. Allow each egg to mix fully before adding the next. Scrape down the bowl after every two eggs are added.

Whisk together the flours, salt, and baking powder. With the mixer on medium-low, add the dry ingredients and mix until just combined.

Pour the batter into the prepared loaf pan. Place on a foil-lined cookie sheet and bake for 40 minutes. Loosely tent the cake with aluminum foil and continue baking until a toothpick inserted in the center of the cake comes out completely clean, about 45-55 minutes more.

Remove from the oven and let cool in the pan for 20-30 minutes. Invert the pan on to a wire rack and let cool completely before slicing to serve with whipped cream and your favorite compote.



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