

CREAM CHEESE POUNDCAKE



Cake Ingredients:

- 2 cups flour, sifted
- 1 1/2 teaspoons baking powder
- 1/2 cup butter or margarine
- 1/2 hydrogenated shortening
- 1 (8 oz.) package cream cheese
- 1 1/2 cups sugar
- 1 1/2 teaspoons vanilla
- 4 eggs

Sift together flour and baking powder. In large bowl of electric mixer, cream butter or margarine, shortening, and cream cheese. Gradually add sugar and vanilla. Add eggs, one at a time, beating well after each addition. Gradually add dry ingredients. Pour into a 9-inch tube pan which has been greased with "special blend." (To make a jar of "special blend," combine 1/2 cup shortening and 1/4 cup flour. This will keep and can be used to grease all pans.) Bake at 325° for an hour and 15-20 minutes. Remove cake from pan and cool. Frost with white creamy frosting (below).

White Creamy Frosting:

- 1/2 cup butter or margarine
- 3 1/2 cups sifted confectioner's sugar
- 1/4 teaspoon salt
- 1 teaspoon vanilla
- 2 tablespoons water
- 2 egg whites

In large bowl of electric mixer, cream butter or margarine. Add 1 cup sugar, the salt, vanilla and water. Beat on a low speed until smooth. Add a second cup of sugar and egg white, then the remaining sugar, beating well after each addition. Add more water if necessary for desired spreading consistency. This cake and frosting will freeze.

Mom got this recipe off Television Kitchen, an old show sponsored by Philadelphia Electric that used to be on channel 6 every Wednesday



**Should be called
Cream Cheese
Ten-Pound cake!**



another great recipe from...

GIANGIULIO FAMILY
online cookbook