

**GF Friendly**

**Cream Cheese Pound Cake**  
**a rich and heavy tea cake**

I was told that the name for this delight came from the practice of mixing up a pound of this and a pound of that. As you can see, my adaptation is a little different; but although I used half measures of the original recipe, the finished product still weighed well over 2 pounds, so the title is probably justified. How much those who eat it put on is anyone's guess because it's very more-ish.

- 375g margarine
- 250g Philadelphia cream cheese
- 1½ cups white sugar
- 3 x 70g eggs or equivalent
- 1½ cups plain flour
- 1 tsp vanilla essence



Before starting, leave the margarine and cream cheese out for a while to soften. Once it has, in a large bowl cream together the margarine, cream cheese and sugar until light and fluffy. Add the eggs one at a time, beating well after each addition to mix and reduce curdling; and include the vanilla during this stage.. Stir in the flour, again a bit at a time, ensuring the mixture stays creamy with no lumps.

I used a 9 inch (23cm) square cake tin, but my cake was too thin for my liking; so I imagine that an 8 inch (20cm) round tin would be better. You might even want to try it in a standard loaf tin. Whichever you use, line it with baking paper, pour in the mixture and paddle it well into the corners.

Bake on 150°C fan forced (160°C conventional) for 1 hour. Test with a skewer to ensure it is cooked right through, especially in the middle.

Should freeze OK, if there's any left!

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