



**Your friendly neighborhood TRT**



**March 18, 2008**

**Greetings:**

**Thanks for taking time to stop in and have your grade group planning meeting in my office. Many have asked for the recipe for the pound cake from the TRT Open House, and here it is:**

### **Cream Cheese Almond Pound Cake**

**3 sticks butter (unsalted)**

**1 8oz. pkg. cream cheese**

**6 eggs**

**3 cups sugar**

**3 cups flour**

**½ tsp. salt**

**Almond extract to taste**

1. Soften the butter to room temperature.
2. Cream butter and cream cheese together. I used a mixer.
3. Add sugar one cup at a time and mix thoroughly. I used a mixer here too.
4. Add eggs one at a time mixing slowly. I used a stand mixer and kept it running on slow.
5. Sift flour and salt together.
6. Add in slowly. Keep the mixer on slow and add slowly incorporating ingredients.
7. Add almond extract to taste. I like almond extract—a LOT. I probably use ½ to a teaspoon according to stress level of the moment.
8. Grease and flour angel food cake pan.
9. Pour batter in evenly.
10. Place in a COLD oven and turn to 300 degrees. Bake for 1.5 hours until a toothpick comes out clean. It's OK for some soft areas—that gives the cake its uniqueness.
11. Prepare to enjoy and fight off those wanting some cake too.