

Lemon Pound Cake Recipe Recipe found on <u>AnnsEntitledLife.com</u>

Prep Time:15 minutes Cook time:90 minutes

Ingredients:

- ³/₄ cup Butter, softened
- 4 oz Cream Cheese, softened
- 1 ¹/₂ cups Sugar
- 3 Eggs
- 1 Lemon, juiced
- 1 tsp Vanilla Extract
- 1 tsp Lemon Extract
- 1 ¹/₂ Cups Flour
- ¼ tsp Salt

Directions:

- Preheat oven to 300°.
- In a large bowl cream together the butter, cream cheese and sugar.
- Beat in the eggs one at a time, ensuring each is thoroughly incorporated before adding the next egg.
- Stir in the lemon juice, vanilla and lemon extract.
- Slowly stir in the flour and salt.
- Pour batter into a greased and floured loaf pan.
- Bake at 300° until golden brown and a tooth pick inserted in the middle comes out clean, about 1 $\frac{1}{2}$ hours.

Makes 12 servings Lemon Pound Cake