

Best Cream Cheese Pound Cake

Introduction

Best Cream Cheese Pound Cake is a rich, tender, and irresistibly buttery dessert that turns simple ingredients into pure comfort. Every bite is perfectly moist with the creamy tang of cream cheese balanced by a sweet, golden crust. This pound cake is a true classic—timeless, foolproof, and always crowd-pleasing. Whether you’re baking for a special gathering or just want a cozy treat for the weekend, this recipe delivers professional results in your own kitchen. If you loved the flavor of the [Famous Lemon Pound Cake](#), this creamy version will become your next go-to.

Why This Cream Cheese Pound Cake Stands Out

The Perfect Texture and Flavor

The secret to this cake’s success lies in the combination of butter and cream cheese. Together, they create a batter that’s luxuriously smooth and bakes into a fine, velvety crumb. Cream cheese adds tanginess while keeping the cake moist for days, so every slice tastes as good as the first.

A Timeless Southern Favorite

This recipe has roots in the heart of Southern baking, where pound cakes symbolize warmth and hospitality. The cream cheese variation is often called the “modern classic” because it takes the richness of the traditional pound cake and gives it a refined balance—less dense, more tender, and more flavorful.

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- Author: [Aaron recipes](#)
- Total Time: [1 hour 20 minutes](#)
- Yield: [12 servings 1x](#)

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Description

This Best Cream Cheese Pound Cake is soft, buttery, and rich, with a velvety texture from cream cheese. Perfect for dessert, breakfast, or afternoon tea.

Ingredients

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Scale

- ☐ 3 sticks unsalted butter, room temperature
 - ☐ 8 oz (230 g) cream cheese, room temperature
 - ☐ 3 cups sugar
 - ☐ 6 large eggs
 - ☐ 1 teaspoon vanilla extract
 - ☐ 3 cups all-purpose flour
 - ☐ 2 teaspoons salt
 - ☐ Nonstick cooking spray
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Preheat oven to 350°F (176°C).
2. Beat butter and cream cheese until smooth.
3. Add sugar and beat until light and fluffy, about 5 minutes.
4. Add eggs one at a time, mixing after each.
5. Mix in vanilla extract.
6. Add flour and salt in two parts, mixing just until combined.
7. Grease two loaf pans with nonstick spray.
8. Divide the batter evenly and tap to remove air bubbles.
9. Bake 60–75 minutes until golden and a toothpick comes out clean.

10. Cool 10 minutes in the pan, then transfer to a wire rack to cool completely.

Notes

Use room-temperature ingredients for best results.

Do not overmix once flour is added.

Wrap and store at room temperature for 4 days or freeze for up to 3 months.

- Prep Time: 20 minutes
- Cook Time: 1 hour
- Category: Cake, Dessert
- Method: Baking
- Cuisine: American, Homemade

Nutrition

- **Serving Size:** 1 slice
- **Calories:** 605 kcal
- **Sugar:** 50 g
- **Sodium:** 483 mg
- **Fat:** 31 g
- **Saturated Fat:** 18 g
- **Unsaturated Fat:** 12 g
- **Trans Fat:** 0 g
- **Carbohydrates:** 74 g
- **Fiber:** 1 g
- **Protein:** 7 g
- **Cholesterol:** 163 mg

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Essential Ingredients for the Perfect Cake

Butter and Cream Cheese: The Foundation

Use unsalted butter and full-fat cream cheese at room temperature for the best texture. Beating them together traps air, which helps the cake rise and stay soft. This combination creates that rich, melt-in-your-mouth quality that defines the best pound cakes.

Eggs, Sugar, and Vanilla

Eggs bring structure and moisture, sugar sweetens and lightens the batter, and vanilla adds depth and aroma. Using fresh eggs at room temperature ensures they blend smoothly and help create an even, fluffy crumb.

Step-by-Step Mixing Method

Making the Batter

1. Preheat oven to 350°F (176°C).
2. In a mixing bowl, beat butter and cream cheese together until completely smooth.
3. Gradually add sugar and beat until light and fluffy, about 5 minutes.
4. Add eggs one at a time, mixing well after each addition.
5. Mix in vanilla extract.
6. On low speed, add flour and salt in two parts, mixing only until combined.

Baking the Cake

Prepare two loaf pans with nonstick spray and divide the batter evenly. Tap the pans gently to remove any air bubbles. Bake for 60 to 75 minutes or until golden brown and a toothpick inserted in the center comes out mostly clean. If the tops brown too fast, cover them loosely with foil. Cool for 10 minutes in the pans before transferring to a wire rack.

Expert Tips for Success

Room Temperature Matters

Ensure all your ingredients—especially butter, cream cheese, and eggs—are at room temperature. Cold ingredients won't cream properly and may result in a dense cake. Proper creaming adds air, ensuring lightness and lift.

Avoid Overmixing

After adding flour, mix just until combined. Overmixing activates gluten, making the cake tougher. Stop mixing as soon as the batter looks uniform.

Serving Ideas and Variations

Classic Serving Suggestions

Enjoy this cake plain, dusted with powdered sugar, or with a dollop of whipped cream and berries. It also pairs beautifully with tea or coffee. For a brunch option, toast slices lightly and spread them with butter.

Flavor Variations

Add lemon zest for a citrus note, swirl in chocolate for a marble effect, or drizzle with a light glaze made from powdered sugar and milk. The creamy, buttery flavor makes it a perfect canvas for creative toppings.

Storage and Freezing

Storing the Cake

Wrap the cake in plastic wrap or keep it in an airtight container. It will stay moist for up to four days at room temperature. You can refrigerate it for up to a week, but always serve it at room temperature for the best flavor.

Freezing for Later

To freeze, wrap individual slices in plastic and foil, then store in a freezer-safe bag. It will keep for up to three months. Thaw on the counter or in the refrigerator overnight. The texture stays soft and buttery even after freezing.

Baking and Equipment Tips

Choosing the Right Pan

Two 8½-by-4½-inch loaf pans are ideal for this recipe. You can also bake it in a bundt pan for a more decorative look—just add about 10 minutes to the bake time. Always grease your pans well to ensure easy release.

Testing for Doneness

Every oven is different, so begin checking at 60 minutes. Insert a toothpick into the center—it should come out clean or with only a few crumbs. A slightly golden top and firm edges mean it's ready to cool.

FAQs

Can I make this cake ahead of time?

Yes, this cake actually tastes better the next day as the flavors deepen. Wrap it tightly once cooled and store it overnight before serving.

Can I use salted butter?

Yes, but reduce the added salt by half. Unsalted butter gives you better control of the flavor balance.

Why is my cake dense?

Usually, the butter and sugar weren't creamed long enough. Beat them for at least five minutes to incorporate enough air before adding eggs.

Can I add glaze or frosting?

Absolutely. A simple vanilla or lemon glaze adds a lovely sweetness and shine. For a richer dessert, top with cream cheese frosting.

Conclusion

The Best Cream Cheese Pound Cake is proof that simple ingredients, when combined with care, can create something truly special. With its moist crumb, rich flavor, and melt-in-your-mouth texture, it's the ultimate comfort cake for any occasion. Serve it plain or dressed up, and it's guaranteed to be the star of your dessert table. This recipe's balance of buttery sweetness and creamy tang makes it a timeless favorite that's sure to impress every time you bake it.

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