

Heavenly Cream Cheese Pound Cake

The **Heavenly Cream Cheese Pound Cake** is pure comfort baked into a golden masterpiece. With its rich buttery flavor, velvety crumb, and delicate sweetness, this cake earns its name. The cream cheese adds an indulgent smoothness that transforms the classic pound cake into something even more luxurious. It is a perfect dessert for celebrations, Sunday brunches, or simple family gatherings. Each slice melts in your mouth, creating a satisfying blend of warmth and richness. If you enjoy easy homemade desserts, try the [Homemade Triple Berry Dump Cake](#) for another irresistible treat that is just as comforting.

Why This Cream Cheese Pound Cake Is Special

Rich, Moist, and Velvety Texture

This cake stands out because it combines butter and cream cheese, creating a texture that is both tender and dense in the best way. The cream cheese adds a slight tang that balances the sweetness perfectly. As it bakes, the cake develops a golden crust that contrasts beautifully with the moist interior. Every bite feels smooth and satisfying, with flavors that linger pleasantly on the palate.

Perfect for Any Occasion

The beauty of this pound cake is its versatility. You can serve it at a brunch table, offer it as a birthday dessert, or enjoy it with coffee after dinner. It pairs wonderfully with fruit toppings, whipped cream, or a light glaze. Its long shelf life makes it an ideal make-ahead dessert for holidays and special events.

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- Author: [Aaron recipes](#)
- Total Time: `{{total_time}}`
- Yield: `{{yield}}`

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Description

This Heavenly Cream Cheese Pound Cake is rich, buttery, and perfectly moist with a golden crust and tender crumb. The cream cheese adds smoothness and depth, making this cake the ultimate comfort dessert.

Ingredients

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Scale 1x 2x 3x

- ☐ One package cream cheese, eight ounces, softened
 - ☐ One and a half cups butter, softened, equal to three sticks
 - ☐ Three cups granulated sugar
 - ☐ Six large eggs
 - ☐ Two teaspoons vanilla extract
 - ☐ Three cups all-purpose flour
 - ☐ One quarter teaspoon salt
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Grease and flour a ten inch tube pan.
2. Cream softened cream cheese and butter together until light and fluffy.
3. Gradually add sugar and beat until smooth.
4. Add eggs one at a time, beating well after each addition.
5. Mix in vanilla extract until combined.
6. Reduce speed and add flour a quarter cup at a time, mixing only until incorporated. Add salt with the final portion of flour.
7. Spread batter evenly in the pan and tap gently to release air bubbles.
8. Place cake in a cold oven, set temperature to three hundred degrees Fahrenheit, and bake for one hour and thirty minutes or until a skewer inserted near the center comes out clean.
9. Cool in the pan for twenty minutes, then invert onto a rack to cool completely before serving.

Notes

Serve with powdered sugar and fresh berries or enjoy plain with coffee. Store covered at room temperature for five days or freeze for three months.

- Prep Time: {{prep_time}}
- Cook Time: {{cook_time}}
- Category: {{category}}
- Method: {{method}}
- Cuisine: {{cuisine}}

Nutrition

- **Serving Size:** {{serving_size}}
- **Calories:** {{calories}}
- **Sugar:** {{sugar}}
- **Sodium:** {{sodium}}
- **Fat:** {{fat}}
- **Saturated Fat:** {{saturated_fat}}
- **Unsaturated Fat:** {{unsaturated_fat}}
- **Trans Fat:** {{trans_fat}}
- **Carbohydrates:** {{carbohydrates}}
- **Fiber:** {{fiber}}
- **Protein:** {{protein}}
- **Cholesterol:** {{cholesterol}}

Did you make this recipe?

Share a photo and tag us-we can't wait to see what you've made!

Core Ingredients

What You Will Need

You only need a few pantry staples to make this recipe:

- One package cream cheese, eight ounces, softened
- One and a half cups butter, softened, equal to three sticks
- Three cups granulated sugar
- Six large eggs
- Two teaspoons vanilla extract
- Three cups all-purpose flour
- One quarter teaspoon salt

Each ingredient contributes to the cake's success. The butter and cream cheese create the rich flavor and tender texture. The sugar adds sweetness and helps the cake achieve a soft crumb. Eggs give structure and moisture, while flour binds everything together. Vanilla adds warmth and depth, and a small amount of salt enhances every flavor.

Ingredient Tips and Substitutions

Always use full-fat cream cheese for the creamiest texture. Bring all ingredients to room temperature before mixing. This ensures that the butter and cream cheese whip smoothly and trap air for a lighter result. You can experiment by adding almond extract or lemon zest for a subtle twist. High-quality vanilla extract or vanilla bean paste makes the flavor shine.

How to Make Heavenly Cream Cheese Pound Cake

Preparing the Pan and Batter

Grease and flour a ten-inch tube pan generously to prevent sticking. In a large mixing bowl, combine softened cream cheese and butter. Beat on medium-high speed with an electric mixer until the mixture is fluffy and pale in color. This process usually takes four to five minutes and creates the base of your batter. Gradually add the sugar while continuing to beat until the mixture looks creamy and smooth.

Adding the Remaining Ingredients

Add the eggs one at a time, mixing well after each addition. Stir in the vanilla extract until fully incorporated. Reduce the mixer speed to low and add the flour in small portions, about one quarter cup at a time, mixing only until combined. Add the salt with the last portion of flour. The batter should be thick but smooth. Spread it evenly in the prepared pan and tap it lightly on the counter to remove air bubbles.

Baking and Cooling

Baking the Cake

Place the cake in a cold oven. Set the oven temperature to three hundred degrees Fahrenheit and bake for one hour and thirty minutes or until a skewer inserted in the center comes out clean. Starting in a cold oven allows the cake to rise gradually and develop a dense yet tender texture.

Cooling and Serving

Remove the cake from the oven and let it cool in the pan for twenty minutes. Then invert it onto a wire rack to cool completely. This rest time prevents cracks and helps the texture set. Once cooled, slice and serve. The cake tastes delicious plain, dusted with powdered sugar, or topped with whipped cream and berries.

Tips for Perfect Results

Mix with Care

Creaming the butter and cream cheese properly is key. Beat them until the mixture looks smooth and airy. This step ensures your cake rises well and stays moist. Once you add flour, mix only until combined to avoid toughness.

Bake Slowly for Moisture

Do not rush the baking process. A lower temperature gives the cake time to rise evenly and keeps the crumb moist. Always test with a toothpick before removing from the oven. The result will be golden on the outside and tender inside.

Flavor Variations and Serving Ideas

Flavor Add-Ins

Add lemon zest and a tablespoon of juice for a citrus version. For a nutty twist, mix in half a cup of chopped pecans or almonds. A small splash of almond extract can give the cake a bakery-style aroma.

Serving Ideas

This cake is lovely with a drizzle of glaze made from powdered sugar and milk. You can also serve it with fresh fruit compote, whipped cream, or ice cream. For a brunch spread, pair it with fruit salad and coffee for a perfectly balanced menu.

Storage and Freezing

How to Store

Store the cake tightly covered at room temperature for up to five days. If you prefer, refrigerate it for up to one week. The cream cheese keeps the cake moist, so it remains soft even after several days.

How to Freeze

To freeze, wrap the cooled cake tightly in plastic wrap, then again in foil. You can also freeze individual slices for convenience. It stays fresh in the freezer for up to three months. To serve, thaw at room temperature for several hours and warm slightly before eating if desired.

Common Mistakes to Avoid

Overmixing

Overmixing after adding the flour can lead to a heavy texture. Mix just until everything combines smoothly.

Baking at Too High a Temperature

Do not preheat the oven for this recipe. Starting with a cold oven ensures a slow, even rise and prevents over-browning.

Expert Tips

Use the Right Pan

A ten-inch tube pan gives this cake the ideal shape and texture. It allows even heat distribution so that the center cooks fully without drying the edges.

Use Fresh Ingredients

Always use fresh baking ingredients. Old flour or stale eggs can affect the flavor and rise. Quality ingredients guarantee a superior cake.

FAQs

Can I bake this cake in loaf pans instead of a tube pan?

Yes. Divide the batter evenly between two greased loaf pans and bake for about one hour, checking for doneness.

Can I use low-fat cream cheese?

Full-fat cream cheese is best for texture, but you can use a reduced-fat version if necessary. The cake will be slightly less rich.

Can I add chocolate chips or fruit?

Yes. Fold in half a cup of mini chocolate chips or dried fruit for variation. Coat them lightly in flour before adding to prevent sinking.

Can I make this gluten free?

Yes. Substitute an equal amount of gluten free all-purpose flour blend for regular flour.

Why start in a cold oven?

The gradual rise in temperature allows the cake to bake evenly and develop a perfect crumb without cracks.

Conclusion

The **Heavenly Cream Cheese Pound Cake** is more than a dessert. It is a masterpiece of flavor and texture that fills the kitchen with an irresistible aroma. Each bite combines buttery richness with the smoothness of cream cheese for a truly heavenly experience. Whether you bake it for a special celebration or a cozy weekend treat, this recipe never fails to impress. Once you try it, it will become your go-to pound cake for years to come.