

Cherry Pound Cake

Savannah · 28/09/2024

**Prep Time**

1 hr 40 mins

Difficult

Medium

Servings

12

Description

My grandmother always made this creamy cake for Christmas morning. It's so pretty and tastes wonderful. Now that Nana is gone, I'm continuing the tradition.

Ingredients

- 2 cups all-purpose flour - 3 teaspoons baking powder - ½ teaspoon salt - 1 cup butter - 1 (8 ounce) package cream cheese - 1 ½ cups white sugar - 4 eggs - 1 teaspoon vanilla extract - 1 teaspoon almond extract - 1 cup maraschino cherries
- drained and halved - ¼ cup all-purpose flour

Instructions

1. Preheat oven to 325 degrees F (165 degrees C). Grease and flour an 8 inch tube pan. Mix together the flour
2. baking powder
3. and salt; set aside. In a large bowl
4. cream together the butter
5. cream cheese
6. and sugar until light and fluffy. Beat in the eggs one at a time
7. then stir in the vanilla and almond extract. Beat in the flour mixture
8. mixing just until incorporated. Dredge cherries in 1/4 cup flour
9. then fold into batter. Spread into prepared pan. Bake in the preheated oven for 80 minutes
10. or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes
11. then turn out onto a wire rack and cool completely.