

Cream Cheese Pound Cake

1 cup margarine, softened
1/2 cup butter, softened
1 8 oz cream cheese, softened
2 cups sugar
dash salt
2 tsp vanilla
2 tsp butter flavoring
6 large eggs
3 cups cake flour

Combine margarine, butter, cream cheese and sugar and mix til blended. Add salt and vanilla. Add eggs one at a time beating after each egg. Add flour and mix well. Pour into a greased and floured 9" tube pan. Put into a non preheated oven and bake at 275 for about 1 1/2 hours.

Susan

You Go Girl!

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