Lemon Cream Cheese Pound Cake

Ingredients   Yield: About 15 to 18 Slices

Note: You will need a 12-Cup Capacity Fluted Bundt Pan

For the Cake:
- 3 to 4 Fresh Whole Lemons
- Zest of 2 Lemons (½ for the cake/ ½ for the glaze)
- ¼ Cup Fresh Squeezed Lemon Juice
- 3 Sticks (1½ Cups) plus 2 Tablespoons for the bundt pan, Unsalted Butter, room temperature
- 8 Ounces Cream Cheese, room temperature
- 3 Cups Granulated Sugar
- 6 Eggs, room temperature
- 3 Cups Cake Flour plus 2 to 3 Tablespoons for the bundt pan
- ¼ Teaspoon Baking Soda
- ½ Teaspoon Salt

For the Lemon Glaze:
- 1½ Cups Powdered Sugar
- 1 Tablespoon Fresh Squeezed Lemon Juice
- Zest of 1 Lemon
- 2 Tablespoons Milk

Directions

Preheat oven to 325 degrees

Zest 2 of the lemons and use half for the cake batter and the other half for the glaze. Set aside. Squeeze enough juice from all of the lemons for ¼ cup plus 1 tablespoon for the glaze and set aside. Sift the cake flour, baking soda and salt into a medium bowl and set aside.

In a large bowl, using a hand mixer mix the cream cheese and butter together until creamy and well combined, about a minute or so. Add the sugar and continue to mix until the mixture is light and fluffy, about 2 to 3 minutes. Scrape your bowl down with a spatula.

Add the eggs one at a time while mixing. Mix in the lemon juice. Next, mix in the flour mixture 1 cup at a time and remember to stop once or twice and scrape the bowl down so that all of the batter is well blended. Finally, fold in the zest of 1 lemon using a spatula.

Butter and flour the inside of the entire cake pan including the tube. Tap out the excess flour. Pour the batter into the cake pan and then give the pan a little shake to settle the batter. If desired, you can place the cake pan on a cookie sheet on the middle rack of the oven. Bake at 325 degrees for 1 hour and 20-30 minutes or until a skewer is inserted and comes out clean.

Once done, allow the cake to cool in the pan for 5 to 10 minutes and then invert it onto a cooling rack. Let the cake cool completely.

Making the Lemon Glaze

Combine all of the ingredients in a medium bowl and whisk until smooth. Pour the glaze over the cake.