



Best Butter Bet

- *Real butter makes the difference in these pound cakes; however, you can use margarine in these cakes—it's like choosing between steak and hamburger.*

Cream Cheese Pound Cake

This cake won the highest mark a recipe can receive in our Test Kitchens.

- 1½ cups butter, softened
- 1 (8-ounce) package cream cheese, softened
- 3 cups sugar
- 6 large eggs
- 1½ teaspoons vanilla extract
- 3 cups all-purpose flour
- ⅛ teaspoon salt

Beat butter and cream cheese at medium speed of an electric mixer 2 minutes or until creamy. Gradually add sugar, beating 5 to 7 minutes. Add eggs, one at a time, beating just until yellow disappears. Stir in vanilla.

Combine flour and salt; gradually add to creamed mixture, beating at low speed just until blended after each addition. Pour batter into a greased and floured 10-inch tube pan.

Fill a 2-cup ovenproof measuring cup with water; place in oven with tube pan.

Bake at 300° for 1 hour and 45 minutes or until a wooden pick inserted in center comes out clean. Let cool in pan on a wire rack 10 to 15 minutes; remove from pan, and let cool completely on wire rack. **Yield:** one 10-inch cake.

Coconut Pound Cake

- ½ cup shortening
- ½ cup butter, softened
- 1 (8-ounce) package cream cheese, softened
- 3 cups sugar
- 6 large eggs
- 3 cups all-purpose flour
- ¼ teaspoon baking soda
- ¼ teaspoon salt
- 1 (6-ounce) package frozen coconut, thawed
- 1 teaspoon vanilla extract
- 1 teaspoon coconut flavoring

Beat first 3 ingredients at medium speed of an electric mixer about 2 minutes or until creamy. Gradually add sugar, beating well. Add eggs, one at a time, beating after each addition.

Combine flour, soda, and salt; add to creamed mixture, stirring just until blended. Stir in coconut and flavorings. Pour batter into a greased and floured 10-inch tube pan.

Bake at 325° for 1½ hours or until a wooden pick inserted in center of cake comes out clean. Let cool in pan 10 to 15 minutes; remove from pan, and let cool completely on wire rack. **Yield:** one 10-inch cake.