

Christmas Cream Cheese Pound Cake

Ingredients:

Cake:

- 8 oz. pkg. cream cheese softened
- 3 sticks unsalted butter softened (no substitutes) (1 1/2 cups)
- 3 cups cake flour NOT regular all-purpose flour
- 3 cups sugar
- 6 large eggs
- 1 1/2 tsp. real vanilla extract no imitation vanilla
- 16 oz. container Paradise pineapple candied fruit assorted colors (reserve 8 to 10 pieces for decoration)

Icing:

2 cups powdered sugar

1 tsp. pineapple extract

2 to 2 1/2 tbsp. milk

Directions:

CAKE:

Drain the pineapple on paper towels and wipe off any excess syrup.

Cream butter and cream cheese.



Add sugar, eggs and vanilla. Add flour. Beat well.

Stir in pineapple gently.

Grease and flour a 10-inch Bundt pan very generously.

Spoon batter into prepared pan.

Bake about 1 hour and 15-20 minutes at 350°.

To test for doneness, insert knife or bamboo skewer to the bottom of the pan. If it comes out goopy, continue cooking until it comes out clean.

Cool completely before removing from pan.

Invert cake to serving plate.

Drizzle with icing.

Top with additional candied pineapple pieces.

ICING:

Whisk powdered sugar, pineapple extract and milk.

Drizzle over top of cooled cake.

Press pineapple pieces evenly over top of the cake, as desired.

Serve.

RECIPE NOTES:

NOTE: I wiped each piece of pineapple with wet paper towels so the fruit didn't discolor the cake batter.

A recipe from Teresa Ambra of <https://cantstayoutofthekitchen.com/>