Cheesy Pound Cake

Ingredients:

1 ½ Cups butter, softened

1 8-ounce package cream cheese, soft

3 cups sugar

6 large eggs

3 cups all-purpose flour

½ tsp salt

2 cups finely shredded sharp cheddar cheese

1 TBSP vanilla

Put It All Together:

1. Beat butter and cream cheese at medium speed for 2 minutes or until creamy. Gradually add sugar beating 5-7 minutes. Add eggs, one at time, mixing just until the yellow disappears.
2. Combine flour and salt; gradually add to butter mixture. Beat at low speed just until blended after each addition. Stir in cheddar cheese and vanilla with a wooden spoon.
3. Pour into greased and floured 10-ince tube pan. Bake at 375 for 1 hour 45 minutes or until wooden pick comes out clean.
4. Cool in pan 10-15 minutes and then remove.