

Baby Pound Cakes

1 1/2 cups butter, at room temp
1 (8-oz) package cream cheese, at room temp
3 cups sugar
6 large eggs
3 cups all-purpose flour
1/4 teaspoon salt
1 tablespoon vanilla bean paste or vanilla extract
1/2 teaspoon almond or lemon extract
confectioners sugar

Preheat oven to 350°F.

Beat butter and cream cheese at medium speed with an electric mixer about 2 minutes or until creamy. Gradually add sugar, beating well, 5 to 7 minutes. Add eggs, 1 at a time, beating just until yellow disappears.

Combine flour and salt. Gradually add to butter mixture, beating at low speed just until blended; stir in vanilla and almond or lemon flavorings. Spoon batter into chosen pan and bake according to the times below, or until a toothpick inserted in the center comes out clean:

Standard-Size Muffin Pans (paper-lined): 22 to 25 minutes
Miniature Muffin Cups (paper-lined): 16 o 18 minutes
12 cavity (1/4 cup capacity) Mini Fluted Tube Pan (greased): 20 minutes
[Wilton Mini Fluted Tube Pan](#) (greased): 30 minutes
Miniature Loaves (greased): 25 minutes

Cool in pans on wire racks 10 minutes; remove from pans, and let cool completely on wire racks. Dust with confectioners sugar, if desired.

Source: Adapted from [Safeway](#)