

Cream Cheese Pound Cake with Balsamic Cherries

Yield: (2) 8x4 loafs – 6-8 servings per cake

1 cup	(2 sticks) unsalted butter, room temperature
8 oz	cream cheese, room temperature
1 ½ cups	granulated sugar
2 Tbsp	sour cream, room temperature
1 tsp	vanilla extract
4	large eggs, room temperature
2 ¼	cups cake flour
2 tsp	baking powder
¼ tsp	salt

Confectioner's sugar for dusting (optional)
Cream Cheese Glaze (see recipe below)
Balsamic Cherries (see recipe below)

Butter and flour two 8x4 loaf pans. Preheat the oven to 325 degrees F.

In the bowl of an electric mixer, beat the butter at high speed until light and fluffy, about one minute. Add the cream cheese and beat well at high speed until incorporated, about one minute. Add the sugar and beat at high speed until light and fluffy, about 3 more minutes.

Add the sour cream and vanilla extract to the butter mixture and mix well at medium speed. Add the eggs one at a time, mixing well after each addition. Scrape the bowl as necessary.

Sift the flour, baking powder and salt together and add to the butter and egg mixture beating on low speed until smooth. Using a large spatula, mix the batter gently removing any unincorporated bits at the bottom of the bowl.

Fill each pan approximately ½ full. Bake about 45 to 50 minutes or until a cake tester comes out clean. Cool the cake on wire racks for 15-20 minutes before turning them out of their pans to cool completely. Dust with confectioner's sugar or enrobe with some delicious cream cheese glaze (see recipe below).

Note: This cake is best when eaten the day it's made (not hard to achieve), but for longer storage, it can be refrigerated for a week or double-wrapped and frozen for 6 months. Let the cake come to room temperature before devouring. If freezing, wait to add the glaze until just before serving.

Cream Cheese Glaze:

Yield: enough glaze for two pound cake loaves

4 oz	cream cheese, room temperature
2 oz	mascarpone cheese, room temperature
1/2 cup	confectioners' sugar, sifted
Pinch of salt	
1 Tbsp.	freshly squeezed lemon juice
6-8 Tbsp.	milk, plus more if needed

1. In the bowl of an electric mixer fitted with the paddle attachment, beat cream cheese and mascarpone on medium-high speed until light and fluffy, 3 to 4 minutes, scraping down sides of bowl as needed. Add the sugar and beat until combined, about 1 minute. Add salt, lemon juice, and milk; mix on low speed until smooth. If glaze is too thick to drizzle, add more milk, 1 tablespoon at a time.

Balsamic Cherries:

Yields: 2 cups

1 pound	frozen cherries, thawed with juice
1/4 cup	balsamic vinegar
3 Tbsp	light brown sugar
1 tsp	almond extract
2 tsp	kirsch
2 tsp	cornstarch
1 Tbsp	cold water
Pinch of salt and pepper (optional)	

Simmer the cherries, balsamic vinegar, brown sugar, almond extract and kirsch in a saucepan for approximately 10 minutes. Remove from heat.

In a small bowl, combine cornstarch and cold water. Stir this mixture into the hot cherry mixture. Place back on heat and cook until the mixture thickens, stirring frequently. Add a pinch of salt & pepper to taste.

Enjoy on top of the pound cake or just with a spoon.