

# Marys Pound Cake

*Ruthann van den Burg*

*The Church of St. Michael and St. George - St. Louis, MO - 1980*

*3 sticks butter  
3 cups cake flour, sifted  
3 cups sugar  
8 ounces cream cheese  
1 teaspoon vanilla  
6 eggs*

Preheat the oven to 325 degrees.

In a bowl, cream the butter and cream cheese until fluffy.

Add the sugar. Cream again.

Add the eggs, one at a time, beating in each time.

Add the vanilla and gradually add the flour, 1/4 cup at a time, beating after each addition.

Grease and flour a tube pan. Turn the batter into the pan.

Bake for one hour and 15 minutes.

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Per Serving (excluding unknown items): 7193 Calories; 388g Fat (47.9% calories from fat); 85g Protein; 864g Carbohydrate; 2g Dietary Fiber; 2266mg Cholesterol; 3913mg Sodium. Exchanges: 17 1/2 Grain(Starch); 7 1/2 Lean Meat; 72 Fat; 40 Other Carbohydrates.