Martha Stewart Cream Cheese Pound Cake Recipe

Martha Stewart cream cheese pound cake recipe is a delightful treat that has captured the hearts of bakers and dessert lovers alike. With its rich, buttery flavor and moist texture, this classic pound cake is perfect for any occasion, whether it's a family gathering, a celebration, or simply a sweet indulgence. In this article, we will explore the history of pound cake, the unique elements of Martha Stewart’s recipe, and tips for achieving the perfect bake.

Understanding Pound Cake

Pound cake has a long-standing history in the world of baking. Traditionally, it is made using one pound each of butter, sugar, eggs, and flour, giving it a dense yet tender crumb. The name "pound cake" reflects this simple ratio, making it easy for home bakers to remember. Over time, variations have emerged, including the addition of cream cheese, which enhances the cake's flavor and texture.

The Origins of Cream Cheese Pound Cake

Cream cheese has become a popular ingredient in many desserts, and its addition to pound cake is no exception. The cream cheese adds moisture, tanginess, and a rich flavor profile that elevates the traditional recipe. Martha Stewart’s version of cream cheese pound cake is a testament to this evolution, combining classic techniques with modern flavors.

Martha Stewart’s Cream Cheese Pound Cake Recipe

Here, we’ll delve into Martha Stewart’s beloved cream cheese pound cake recipe, breaking down the ingredients and steps for you to recreate this delicious dessert in your own kitchen.

Ingredients

To make Martha Stewart’s cream cheese pound cake, you will need the following ingredients:

- 1 1/2 cups (3 sticks) unsalted butter, softened
- 8 ounces cream cheese, softened
- 3 cups granulated sugar
- 6 large eggs
- 1 tablespoon pure vanilla extract
- 1/2 teaspoon almond extract (optional)
- 3 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt

Instructions

Follow these steps to create your own Martha Stewart cream cheese pound cake:

1. Preheat your oven to 325°F (160°C). Grease and flour a 10-inch bundt pan or two 9x5-inch loaf pans.
2. In a large mixing bowl, beat the softened butter and cream cheese together using an electric mixer on medium speed until the mixture is smooth and creamy.
3. Gradually add the granulated sugar, continuing to beat until the mixture is light and fluffy, which should take about 3-4 minutes.

4. Add the eggs one at a time, mixing well after each addition. Then, blend in the vanilla extract and almond extract, if using.

5. In a separate bowl, whisk together the flour, baking powder, and salt.

6. Gradually add the dry ingredients to the wet ingredients, mixing on low speed until just combined. Be careful not to overmix, as this can lead to a dense cake.

7. Pour the batter into the prepared bundt or loaf pans, spreading it evenly.

8. Bake in the preheated oven for 60-70 minutes, or until a toothpick inserted into the center comes out clean.

9. Once baked, remove the cake from the oven and allow it to cool in the pan for about 15 minutes before inverting it onto a wire rack to cool completely.

Serving Suggestions

Once your Martha Stewart cream cheese pound cake has cooled, it can be enjoyed in various delightful ways:

Classic Serving

- Serve plain or dusted with powdered sugar for a simple yet elegant presentation.
- Pair with fresh berries and whipped cream for a light dessert.

Flavor Enhancements

- Try drizzling a glaze made from powdered sugar and milk over the cake for added sweetness.
- Serve with a scoop of vanilla ice cream or a dollop of crème fraîche to enhance the creamy texture.

Tips for Perfect Pound Cake

To ensure your cream cheese pound cake turns out perfectly every time, consider the following tips:

1. Use Room Temperature Ingredients

Using room temperature butter, cream cheese, and eggs helps create a smooth batter, which contributes to a lighter texture in the finished cake.

2. Measure Ingredients Accurately

Baking is a science, and accurate measurements are crucial. Use the spoon-and-level method for flour to avoid packing it into your measuring cup.

3. Don’t Overmix

Mixing the batter just until combined will help maintain a tender crumb. Overmixing can lead to a tough cake.

4. Check for Doneness

Every oven is different, so start checking your cake for doneness at the lower end of the baking time. A toothpick should come out clean or with a few moist crumbs.

Storing and Freezing Your Pound Cake

If you manage to have leftovers (which is rare!), storing or freezing your cream cheese pound cake is easy:

Storing

- Wrap the cooled cake tightly in plastic wrap or aluminum foil and keep it at room temperature for up to 3 days.
- For longer storage, refrigerate it, where it can last up to a week.

Freezing

- To freeze, wrap the cooled cake in plastic wrap and then in aluminum foil.
- It can be frozen for up to 3 months. Thaw overnight in the refrigerator before serving.

Conclusion

Martha Stewart’s cream cheese pound cake recipe is a timeless classic that will satisfy your sweet tooth and impress your guests. With its rich flavor and moist texture, it’s the perfect dessert for any occasion. By following the steps and tips outlined in this article, you’ll be well on your way to creating a delicious pound cake that honors this beloved recipe. Whether enjoyed plain or with your favorite toppings, this cake is sure to become a favorite in your baking repertoire.

Frequently Asked Questions

What are the main ingredients in Martha Stewart's cream cheese pound cake recipe?

The main ingredients include cream cheese, butter, sugar, eggs, all-purpose flour, baking powder, and vanilla extract.

How long does it take to bake Martha Stewart's cream cheese pound cake?

The baking time for Martha Stewart's cream cheese pound cake is typically around 60 to 70 minutes at 350°F (175°C).

Can I substitute any ingredients in Martha Stewart's cream cheese pound cake recipe?

Yes, you can substitute the cream cheese with mascarpone for a different flavor, and you can use a gluten-free flour blend instead of all-purpose flour if needed.

What is the texture of Martha Stewart's cream cheese pound cake?

The texture of the cream cheese pound cake is dense and moist, with a rich, buttery flavor.

Is Martha Stewart's cream cheese pound cake suitable for freezing?

Yes, the cream cheese pound cake can be frozen. Wrap it tightly in plastic wrap and then in aluminum foil to maintain freshness.

What are some popular toppings for Martha Stewart's

cream cheese pound cake?

Popular toppings include a dusting of powdered sugar, fresh berries, whipped cream, or a drizzle of chocolate or caramel sauce.

How can I enhance the flavor of Martha Stewart's cream cheese pound cake?

You can enhance the flavor by adding citrus zest, such as lemon or orange, or by incorporating almond extract alongside vanilla.

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