Stratham Fair Baking Competition – Maple Cream Cheese Pound Cake

This recipe was submitted by Lucy Rhodes of Auburn. Lucy is a 4-H alumni and volunteer leader in Rockingham County for 25 years. Lucy has lead 4-H Clubs and other 4-H programs such as our Summer Happenings, Kids on the Block, and 4-H Spaces Conference activities. She continues to volunteered at Stratham Fair and many other special 4-H events. This recipe has been a favorite of the 4-H exhibit building volunteers at Stratham Fair for many years.

Maple Cream Cheese Pound Cake

8 ounces cream cheese, softened (1 Cup)
¾ pound butter, softened (1½ cups)
3 cups sugar
6 eggs
1½ teaspoons maple flavoring
3 cups flour
1 teaspoon salt

 Preheat the oven to 300° F. Grease and flour two 9 x 5 inch loaf pans.

  In a bowl of an electric mixer, beat the cream cheese and butter on medium speed for 2 minutes. Add the sugar very gradually and continue beating on high for 5-7 minutes, or until the mixture is very fluffy. Add the eggs, one at a time, beating well on low speed after each addition. Mix in the maple flavoring. Gradually add flour and salt, mixing very well on low speed. Pour the batter into the prepared pans. Place in the oven along with a large heat-resistant cup filled with boiling water.

  Bake for 1 hour and 30 minutes. Test with a toothpick. Pound cake is done if toothpick comes out clean when inserted in the center of the cake. Cool completely. The cake will rise, fall, and crack during baking, that is all right. You can cut the cake into serving portions and freeze future use. Yield : each loaf, 10-16 serving.

Submit one loaf on a paper plate in a re-sealable zip type plastic bag. Bring to the Lynn Garland Memorial 4-H building during, Wednesday, July 19th, between 3-5 pm.