**Cream Cheese Pound Cake**

3 sticks of butter (softened)
8 oz cream cheese (softened)
3 cups sugar
6 eggs
1 Tablespoon vanilla
1 cup self-rising flour
2 cups all-purpose flour


Cream together butter and cream cheese.  Add sugar and mix until fluffy.  Add eggs one at a time, mixing thoroughly after each egg.  Add vanilla.  Gradually add flour until well mixed.  Bake at 300° in large angel food cake pan or bundt pan for approximately 1 hour and 15 minutes.

Note:  Do not fill pan more than 3/4 full with batter, as cake will need plenty of room to rise.  Set aside extra batter to make loaf-pan cakes, cupcakes or something similar.