Copycat Sara Lee Pound Cake (Makes 2 loaves)

Ingredients:

1) 1 cup butter, softened
2) 3 cups sifted cake flour
3) ½ tsp salt
4) 3 cups white sugar
5) 7 eggs, room temperate
6) 1 tbsp vanilla extract
7) 1 cup heavy whipping cream

Directions:

1) Do NOT preheat oven.
2) Butter & flour two 8x4 loaf pans.
3) In a large bowl, whisk together sifted flour and salt. With electric mixer (unless you have super strength), beat butter and sugar at medium high speed until light and fluffy, ~5 minutes.
4) Add eggs, one at a time, beating well after each addition. Mix in vanilla.
5) With mixer on low, add half the flour, then all the cream, then the remaining flour. Mix well after each addition.
6) Continue beating batter at medium high speed for ~5 minutes. The batter should be creamy with a satin sheen.
7) Divide batter evenly between prepared pans. Bang pans on counter to release air bubbles.
8) Place pans in oven and set oven temperature to 350. Bake for 65-75 minutes or until toothpick comes out clean.
9) Cool cake in pan for a half-hour before transferring to wire rack.
10) Enjoy!

Goes great with ice cream, fruit, whipped cream, etc.