



**WATCH THE GRILL SERGEANTS EVERY MONDAY
AT NOON EST**

'Lemon Cream Cheese Pound Cake'

**1 cup butter, softened
1/2 cup shortening
3 cups granulated sugar
1 pkg (8 oz) cream cheese, softened
3 cups flour, sifted before measuring
6 eggs
2 tbsp lemon extract
1 tbsp vanilla extract
1 tsp almond extract**

In a large mixing bowl, cream butter and shortening with a hand-held mixer on medium speed until light. Gradually beat in sugar. Beat in cream cheese; add flour, alternating with eggs. Stir in extracts. Pour batter into generously greased and floured 10-inch tube pan. Bake at 325 degrees for about 1 hour and 15 minutes, until toothpick comes out clean when inserted in center. Let cool in pan for 10 minutes, then move to a rack to cool completely.