

Melissa Gray's Brown Sugar Pound Cake with cream cheese frosting  
Adapted from [All Cakes Considered](#) (Chronicle, 2009)

Please note: I often make twists and turns on recipes, adapting them to my own tastes, adding unique or creative flourishes. This time I did not, and therefore I obtained permission from Chronicle Books to publish the recipe pretty much as it appears in the book. The only changes I made were in condensing some of the recipe language for space and omitting the pecans. Also, feel free to cut the frosting recipe in half if you only want to frost the top, as I did.

Yields one BIG 10-inch tube cake, easily feeding 12-16 people

Cake:

- 2 sticks (1 cup) unsalted butter, at room temperature
- 1/2 cup shortening
- 1 pound brown sugar, about 2-1/4 cups
- 1/2 cup granulated sugar
- 5 large eggs, at room temperature
- 3 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1 cup milk
- 2 tablespoons vanilla extract

Frosting:

- 1 stick (1/2 cup) unsalted butter, at room temperature
- One 8-ounce package cream cheese, at room temperature
- 2 teaspoons vanilla extract
- 16 ounces confectioners' sugar (about 3 3/4 cups), sifted

For the cake: Preheat the oven to 350 degrees, with the rack in the middle. Line the bottom of a 10-inch tube pan with parchment and coat the pan and paper with nonstick spray.

Cut the butter and shortening into thick slices and add to an electric mixer fitted with the paddle attachment. Cream for 3 or 4 minutes on medium speed, then add the sugars, 1/2 cup at a time, beating 1 to 2 minutes between each addition. Add the eggs one at a time, and beat 1 to 2 minutes between each addition.

Whisk the flour and baking powder together. With the mixer on low speed, add the flour mixture and milk, alternately, to the batter, in 3 additions. Raise speed and mix for an additional minute. Lower speed again, add the vanilla, and beat another minute.

Scrape batter into the prepared tube pan. Bake for 70 minutes, or until a skewer inserted close to the center withdraws clean. Cool in the pan for 15 minutes, then invert onto a wire rack. Cool completely before frosting.

For frosting: Wash the mixing bowl and paddle, then re-attach to the mixer. Cream the butter and cream cheese on medium speed until light and creamy, then add the vanilla. Add the powdered sugar 1/2 cup at a time, beating until smooth after each addition. When cake is completely cool, frost. I store this cake in the fridge, then bring it to room temperature before serving.