

# Vanilla Pound Cake

This is a sweet, moist, decadent cake! It hits all the marks of a sugar filled pound cake without the sugar and white flour! I love it plain, but it would also be great with berries. The biggest win? While I was taste testing the first piece, still warm from the oven, my 14 year-old son took a bite and then the rest of the piece, saying, "Wow, this is good!" High praise indeed! And it is even better cooled off!





**Wow! This recipe has gotten a HUGE response! I'm so grateful for all the interest! Please read the following paragraph for answers to the most common questions:**

- A couple notes about this recipe. A regular pound cake

calls for 3 cups of sugar. I thought about using my [xes sweetener](#) or [gentle sweet](#) in this cake, but I would have had to use 1/3-1/2 the amount and I was worried that changing the volume that much would affect the texture of the cake. You can use either xylitol or erythritol cup for cup like sugar. I chose xylitol because I wanted to avoid the “cooling effect” of erythritol. However if you don’t use xylitol because of your dogs then feel free to use erythritol, just be aware that you may want to make it a day ahead as the “cooling effect” lessens after a day.

- This cake is quite sweet like regular pound cake. You could probably cut the xylitol or erythritol back to 2 1/2 cups without harming the texture or sweetness.
- A traditional pound cake does not call for leavening. it does not rise a lot, just a little. The “height” comes from beating the butter, sweetener and eggs till fluffy. Don’t skimp on the beating.
- You can use different types of pans, but please be sure to check your cake while it is cooking. You don’t want it overcooked. Oven temperatures can vary widely, so know your oven and adjust accordingly.
- If you don’t have oat fiber you should be able to use all baking blend.

## You Will Need:

- cream cheese
- butter
- [xylitol](#) or [erythritol](#)
- eggs
- [baking blend](#)
- [oat fiber](#)
- vanilla extract

- coconut oil spray

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### Ingredients

- 1 8 ounce package cream cheese (softened)
- 1 1/2 cups butter (softened)
- 3 cups xylitol (or erythritol)
- 6 eggs
- 1 1/3 cups baking blend
- 3/4 cup oat fiber
- 1 1/2 teaspoons vanilla extract
- coconut oil spray

### Instructions

1. Preheat oven to 325 degrees F and spray a 10 inch bundt pan very well.
2. In a large bowl, cream butter and cream cheese until smooth.

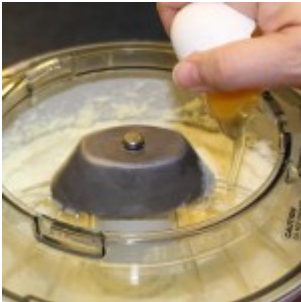




3. Add sweetener gradually and beat until fluffy. Don't cut this short, make sure it is good and fluffy.



4. Add eggs, one at a time, beating well with each addition.



5. Add the baking blend and oat fiber all at once and mix in.



6. Add vanilla.



7. Put batter into bundt pan. The batter will be thick.



8. Bang the bundt pan on the counter a few times to settle the batter and then smooth the top.



9. Bake at 325 degrees F for 1 hour and 20 minutes. Begin to check for doneness at 1 hour. (Mine was still very jiggly at this point.) When the cake is done a wooden skewer or cake tester inserted into center of cake should come out clean.



10. Allow cake to cool in pan for 10 minutes before turning out onto a cooling rack to cool completely.



This cake can also be prepared in two loaf pans, but baking time may need to be adjusted.

I used straight xylitol in this recipe. You could use equal amounts of erythritol instead, but it has more of a cooling effect. It may be possible to use a sweetener blend like gentle sweet or super sweet but you would need to severely reduce the amount and it may make a difference in the texture of the cake. You could probably cut the xylitol or erythritol back to 2 1/2 cups without harming the texture or sweetness.

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