

martha stewart cream cheese pound cake recipe

Martha Stewart Cream Cheese Pound Cake Recipe: A Timeless Classic for Every Occasion

martha stewart cream cheese pound cake recipe is one of those beloved desserts that has stood the test of time, combining rich flavors and a moist, dense texture that makes it a favorite among home bakers and dessert enthusiasts alike. Whether you're new to baking or a seasoned pro, this recipe offers a perfect balance of simplicity and indulgence. It's the kind of cake that feels like a warm hug—comforting, satisfying, and versatile enough to serve at brunch, tea time, or a special celebration.

If you've ever wondered what makes Martha Stewart's cream cheese pound cake so irresistible, you're in the right place. Let's dive into the secrets behind this iconic dessert, explore tips for perfecting it, and discuss how you can customize it to suit your tastes.

The Charm of Martha Stewart's Cream Cheese Pound Cake Recipe

Martha Stewart's approach to baking is all about precision, quality ingredients, and a touch of elegance. Her cream cheese pound cake recipe reflects these values perfectly. Unlike lighter cakes that rely on excessive leavening agents, this pound cake uses cream cheese as a key ingredient to create a moist and dense crumb with a subtle tang that balances the sweetness beautifully.

The cream cheese not only enhances flavor but also adds a rich, velvety texture that sets this pound cake apart from traditional butter-only versions. This recipe is a fantastic example of how just one ingredient can elevate a classic dessert into something truly extraordinary.

What Makes This Pound Cake Special?

Several factors contribute to the distinctive qualities of Martha Stewart's cream cheese pound cake:

- **Cream Cheese Addition:** The cream cheese introduces moisture and a slight tang, complementing the butter's richness.
- **Balanced Sweetness:** The sweetness level is just right—not overpowering—allowing the natural flavors of butter and vanilla to shine.
- **Dense but Tender Texture:** Unlike airy cakes, this pound cake is substantial yet tender, making it ideal for slicing and serving with coffee or tea.
- **Simple Ingredients:** The recipe uses pantry staples, making it accessible for most home bakers.

Step-by-Step Guide to Baking Martha Stewart's Cream Cheese Pound Cake

Baking a perfect cream cheese pound cake might seem intimidating, but with the right technique and attention to detail, it's very achievable. Here's a breakdown of the essential steps and tips to ensure your cake turns out moist, flavorful, and visually appealing.

Ingredients You'll Need

Before starting, gather these key ingredients:

- Cream cheese (softened)
- Unsalted butter (softened)
- Granulated sugar
- Eggs (room temperature)
- All-purpose flour
- Vanilla extract
- Salt
- Baking powder (optional in some variations)

Using room temperature ingredients is crucial for proper mixing and achieving a smooth batter.

Mixing and Baking Tips

1. **Cream the Butter and Cream Cheese Together:** Beat these two until smooth and fluffy. This step incorporates air into the batter, contributing to a lighter texture.
2. **Add Sugar Gradually:** Slowly add sugar and continue to beat until the mixture is light and pale.
3. **Incorporate Eggs One at a Time:** Adding eggs gradually ensures they emulsify properly with the fat, preventing curdling.
4. **Sift Dry Ingredients:** Flour, salt, and baking powder should be sifted to avoid lumps and to aerate the mixture.
5. **Mix Dry and Wet Ingredients Gently:** Overmixing can develop gluten in the flour and make the cake tough. Fold gently until just combined.
6. **Use the Right Pan:** A loaf or bundt pan works well. Grease it thoroughly or line it with parchment paper to prevent sticking.
7. **Bake at the Correct Temperature:** Typically, 325°F (163°C) is ideal for even cooking without burning the edges.
8. **Test for Doneness:** Insert a toothpick in the center; it should come out clean or with just a few crumbs attached.

Variations and Serving Suggestions

One of the beauties of Martha Stewart's cream cheese pound cake recipe is how adaptable it is. You can easily tweak the basic formula to create new flavor profiles or presentation styles.

Flavor Enhancements

- **Citrus Zest:** Adding lemon or orange zest to the batter brightens the flavor and adds a fresh aroma.
- **Spices:** A pinch of cinnamon or nutmeg can introduce warmth, perfect for autumn or winter gatherings.
- **Extracts:** Beyond vanilla, try almond or coconut extract for a twist.
- **Mix-ins:** Blueberries, chocolate chips, or chopped nuts can add texture and bursts of flavor.

Serving Ideas

- **Classic with Powdered Sugar:** A simple dusting of powdered sugar highlights the cake's golden crust.
- **Glazes and Frostings:** A lemon glaze or cream cheese frosting can add sweetness and moisture.
- **Fresh Fruit and Whipped Cream:** Serve slices with berries and lightly sweetened whipped cream for an elegant dessert.
- **Ice Cream Pairing:** Warm slices alongside vanilla or caramel ice cream make for a decadent treat.

Why Cream Cheese Makes All the Difference

Cream cheese isn't just a random addition; it's a key player in the success of this pound cake. Its fat content works alongside butter to create a tender crumb, while its slight tang cuts through the richness, preventing the cake from feeling too heavy. This balance is what earns the cake rave reviews from both casual eaters and culinary critics.

Moreover, cream cheese helps the cake stay moist longer compared to traditional pound cakes, which can dry out quickly. This means your cake remains delicious for days when stored properly, making it an excellent choice for make-ahead desserts.

Tips for Working with Cream Cheese in Baking

- Always use full-fat cream cheese for best texture and flavor.
- Soften it to room temperature before mixing to ensure it blends smoothly.

- Avoid overbeating once flour is added to maintain a tender crumb.

Frequently Overlooked Details That Perfect the Cake

While the recipe itself is straightforward, small details can elevate your baking experience:

- **Weighing Ingredients:** For accuracy, especially flour, use a kitchen scale instead of measuring cups.
- **Proper Pan Preparation:** Greasing and flouring your pan prevents sticking and helps the cake release easily.
- **Oven Calibration:** An oven thermometer ensures your oven isn't hotter or cooler than the dial indicates, which can affect baking times.
- **Cooling Time:** Let the cake cool in the pan for at least 15 minutes before turning it out to avoid breaking.

Each of these points might seem minor but collectively they ensure your cake looks and tastes professional.

Embracing the Joy of Baking with Martha Stewart's Cream Cheese Pound Cake

Baking Martha Stewart's cream cheese pound cake recipe is more than just following a set of instructions—it's about enjoying the process and sharing a slice of homemade goodness with loved ones. The recipe's balance of rich ingredients and straightforward technique invites bakers of all levels to create something truly special.

Whether you're baking for a holiday, a casual get-together, or simply because you love cake, this recipe offers a reliable and delicious option. Plus, the ability to customize flavors and presentations means it can be tailored to any season or occasion.

So next time you're craving a dessert that's classic yet comforting, rich yet light, give this cream cheese pound cake a try. With a little patience and care, you'll have a cake that not only tastes wonderful but also carries the timeless charm of Martha Stewart's culinary expertise.

Frequently Asked Questions

What are the main ingredients in Martha Stewart's cream cheese pound cake recipe?

The main ingredients include unsalted butter, cream cheese, granulated sugar, eggs, all-

purpose flour, baking powder, salt, and vanilla extract.

How does cream cheese affect the texture of Martha Stewart's pound cake?

Cream cheese adds moisture and richness, resulting in a denser, creamier, and more tender pound cake compared to traditional recipes.

Can I substitute sour cream for cream cheese in Martha Stewart's pound cake recipe?

While sour cream can add moisture, it won't provide the same richness or texture as cream cheese, so the cake may be less dense and have a different flavor.

What is the recommended baking time and temperature for Martha Stewart's cream cheese pound cake?

The cake is typically baked at 325°F (163°C) for about 1 hour and 15 minutes to 1 hour and 30 minutes, or until a toothpick inserted comes out clean.

Is Martha Stewart's cream cheese pound cake recipe suitable for freezing?

Yes, the pound cake freezes well. Wrap it tightly in plastic wrap and aluminum foil before freezing. Thaw at room temperature before serving.

How do I prevent Martha Stewart's cream cheese pound cake from cracking on top?

Bake at a moderate temperature, avoid overmixing the batter, and ensure the oven rack is centered to promote even baking and reduce cracking.

Can I add flavors like lemon or almond to Martha Stewart's cream cheese pound cake?

Yes, adding lemon zest, almond extract, or other flavorings can enhance the cake's flavor without compromising its texture.

What type of pan is recommended for baking Martha Stewart's cream cheese pound cake?

A standard 9x5-inch loaf pan or a Bundt pan is recommended to ensure even baking and proper shape.

How should I store Martha Stewart's cream cheese pound cake to keep it fresh?

Store the cake in an airtight container at room temperature for up to 3 days or refrigerate it for up to a week.

Is Martha Stewart's cream cheese pound cake recipe gluten-free or can it be adapted?

The original recipe uses all-purpose flour, which contains gluten. To make it gluten-free, substitute with a gluten-free flour blend, but texture may vary.

Additional Resources

Martha Stewart Cream Cheese Pound Cake Recipe: A Timeless Classic Revisited

martha stewart cream cheese pound cake recipe has long been celebrated among baking enthusiasts and home cooks alike. Known for its rich texture and moist crumb, this cake has carved its niche as a staple dessert that effortlessly combines traditional pound cake elements with the subtle tang of cream cheese. As culinary tastes evolve and the demand for recipes that balance indulgence with simplicity grows, Stewart's rendition offers a compelling case study in classic American baking done right.

Understanding the Appeal of Martha Stewart's Cream Cheese Pound Cake

The charm of the Martha Stewart cream cheese pound cake recipe lies in its harmonious blending of ingredients that yield a cake both dense and tender. Unlike lighter sponge cakes or chiffon cakes, pound cakes are characterized by their buttery richness—a quality that cream cheese enhances by adding moisture and a slight tang without overpowering the palate. Stewart's approach respects the traditional pound cake method while incorporating accessible ingredients, making it approachable for bakers of varying skill levels.

From a culinary perspective, cream cheese serves as a stabilizing agent, improving the cake's texture and shelf life. This functional attribute means the cake remains fresh and moist for several days, an advantage over more delicate cakes that can dry out quickly. For those seeking a reliable dessert to prepare ahead of events, the recipe's longevity is a significant benefit.

Key Ingredients and Their Impact

An analysis of the ingredient list reveals why this recipe stands out:

- **Cream Cheese:** Provides a creamy texture and subtle tang, contributing to moisture retention and richness.
- **Butter:** Essential for the characteristic dense crumb and buttery flavor intrinsic to pound cakes.
- **Sugar:** Balances the tang of cream cheese while aiding in creating a tender crumb.
- **Eggs:** Bind the ingredients and add structure, also contributing to richness.
- **Flour:** The backbone of the cake, its protein content influences the density and texture.
- **Vanilla Extract:** Enhances the flavor profile, adding warmth and complexity.

This combination ensures a cake that is neither too heavy nor too dry, striking a balance that is often difficult to achieve in pound cakes.

Comparative Review: Martha Stewart's Approach vs. Other Cream Cheese Pound Cakes

When juxtaposing Martha Stewart's cream cheese pound cake recipe with other popular variants, several distinctions emerge. Many recipes opt for sour cream or buttermilk to achieve moisture, but Stewart's use of cream cheese creates a uniquely velvety texture. Additionally, her recipe typically calls for room temperature ingredients and a careful creaming process, which is essential for incorporating air and achieving the desired crumb.

Some recipes incorporate additional flavorings like lemon zest or almond extract, which can enhance complexity but may detract from the classic simplicity that Stewart maintains. Moreover, Stewart's recipe avoids excessive sugar, catering to those who prefer a less sweet dessert that can pair well with fresh berries or a dusting of powdered sugar.

Preparation and Baking Techniques

The methodology in Stewart's recipe emphasizes precision and patience. The cream cheese and butter are creamed together until light and fluffy before gradually adding sugar and eggs. This step is crucial for aeration, directly influencing the cake's texture. Overmixing once the flour is added is discouraged to prevent gluten development, which can toughen the crumb.

Baking at a moderate temperature ensures even cooking, with the cake developing a golden crust while remaining moist inside. The use of a bundt pan or loaf pan is common, with the choice influencing baking time and final presentation.

Pros and Cons of the Martha Stewart Cream Cheese Pound Cake Recipe

Pros

- **Reliable results:** Clear instructions and balanced ingredient ratios make it accessible for home bakers.
- **Rich flavor:** The cream cheese adds depth and moisture, elevating the traditional pound cake.
- **Versatility:** Serves well as a standalone dessert or with accompaniments such as fruit, whipped cream, or glazes.
- **Longevity:** Maintains freshness for several days when stored properly.

Cons

- **Caloric density:** The combination of butter and cream cheese leads to a rich, high-calorie dessert, which may not suit all dietary preferences.
- **Preparation time:** Requires careful mixing and baking, which might not be ideal for quick baking needs.
- **Ingredient sensitivity:** Cream cheese texture and temperature need attention to avoid lumps or uneven mixing.

Optimizing the Recipe for Modern Palates and Dietary Needs

With increasing interest in health-conscious baking, adaptations of the Martha Stewart cream cheese pound cake recipe have emerged. Some bakers substitute part of the butter with Greek yogurt or use reduced-fat cream cheese to lower fat content. Others experiment with alternative sweeteners like honey or maple syrup, though these may alter texture and sweetness balance.

Gluten-free adaptations replace all-purpose flour with blends of almond meal or gluten-free flour, yielding cakes that are slightly more crumbly but still flavorful. Additionally, vegan versions replace eggs and dairy with plant-based alternatives, though these require careful

balancing to maintain the cake's traditional crumb and moisture.

Presentation and Serving Suggestions

While the traditional pound cake is visually modest, Martha Stewart's recipe benefits from elegant presentation. A light dusting of powdered sugar or a simple glaze made from lemon juice and confectioners' sugar enhances visual appeal and adds a refreshing note. Pairing the cake with fresh berries or a berry compote introduces acidity that complements the richness.

Serving the cake slightly warm enhances its creamy mouthfeel, while chilling it can make slicing easier and provide a firmer texture. This versatility in serving temperature broadens its appeal across different occasions.

Through its thoughtful ingredient composition and straightforward technique, the Martha Stewart cream cheese pound cake recipe continues to resonate with both novice and experienced bakers. Its enduring popularity underscores the recipe's capacity to blend tradition with subtle innovation, producing a dessert that is both comforting and refined.

[Martha Stewart Cream Cheese Pound Cake Recipe](#)

martha stewart cream cheese pound cake recipe: *Martha Stewart's Cakes* Editors of Martha Stewart Living, 2013-09-24 A one-stop cookbook for cakes—birthday, chocolate, coffee, Bundt, upside-down, loaf, and more. From pound cake and angel food (with many variations) to genoise and streusel-topped, from comfort classics like red velvet, six-layer coconut, rich chocolate, lemon meringue, and cheesecake to sophisticated grown-up fare including chiffon cakes and tortes with luscious fruits, these 150 recipes and color photographs cover techniques, decorating, and gifting ideas for every taste and occasion, whether no-fuss or fancy. Baking trends come and go, but cakes are timeless. From the editors and photographers of Martha Stewart Living, *Cakes* includes classics (German Chocolate, New York-Style Cheesecake), crowd-pleasers (Baked Alaska, Hummingbird), and cakes with unique, sophisticated flavors and embellishments (Pecan Torte with Lemon Curd, Saffron-Scented Pear Upside-Down Cake). Whether you need a birthday cake (for any age!), have bake-sale duty, want a travel-friendly coffee cake, or seek to impress at a dinner party or with a handmade gift, Martha Stewart's Cakes has more than 150 cakes plus ideas for decorating, gifting, and storing. Beautiful color photography that shows you just what you're aiming for and dozens of make-ahead tips make baking low-stress.

martha stewart cream cheese pound cake recipe: *Martha Stewart's Wedding Cakes* Martha Stewart, Wendy Kromer, 2007-12-26 Of all the decisions that go into planning a wedding, choosing the cake may be the sweetest. Much more than dessert, this beloved wedding symbol should be as special as the bride and groom themselves. Whether you imagine a majestic cake blooming with fresh flowers, a pristine fondant-covered masterpiece, or a homespun take on strawberry shortcake—or even if you don't know where to begin—Martha Stewart's Wedding Cakes will provide you with more than 100 delicious and inspiring ideas for timeless and beautiful confections that are perfect for every style of wedding. Not just visually inspiring, these pages are filled with information you won't find anywhere else. Martha Stewart and Wendy Kromer, the master baker and decorator who has been creating cakes for Martha Stewart Weddings for more than a decade, guide you through

everything you need to consider when selecting a cake- and even how to bake and decorate one yourself. Novice and experienced bakers alike will find recipes and insiders' techniques to create truly memorable wedding cakes. You will learn: Where to begin- how to decide what style and flavors are right for you, taking into account the season, location, and theme of the event Buttercream or fondant? Ganache or meringue? Useful charts explain the delicious materials bakers use, so you can choose the ones that suit your taste and style Creative ways to display your cake so it takes center stage at the reception How to find and hire a baker, including questions to ask and contract considerations Ideas for cutting costs without sacrificing quality or beauty How to incorporate traditions from around the world Everything you need to know about baking a cake yourself, with complete recipes as well as how-to decorating techniques with color photographs and reference charts A treasury of inspiration, Martha Stewart's Wedding Cakes will ensure that your cake, whether homemade or professionally baked, triple-tiered or a tower of cupcakes, embellished with fresh fruit or elaborate sugar roses, is every bit as magical as your big day.

martha stewart cream cheese pound cake recipe: Martha Stewart's Newlywed Kitchen Editors of Martha Stewart Living, 2017-11-07 Cozy up at home with more than 100 recipes to cook for each other and for friends. The team at Martha Stewart Living has created the ultimate cookbook for the modern couple. Discover how to make your kitchen function well as the two of you whip up the meals you love—quick weeknight dinners, casual brunches, and parties big and small.

martha stewart cream cheese pound cake recipe: Martha Stewart's Cupcakes Martha Stewart Living Magazine, 2011-05-04 The perfect cupcake for every occasion. Swirled and sprinkled, dipped and glazed, or otherwise fancifully decorated, cupcakes are the treats that make everyone smile. They are the star attraction for special days, such as birthdays, showers, and holidays, as well as perfect everyday goodies. In Martha Stewart's Cupcakes, the editors of Martha Stewart Living share 175 ideas for simple to spectacular creations-with cakes, frostings, fillings, toppings, and embellishments that can be mixed and matched to produce just the right cupcake for any occasion. Alongside traditional favorites like yellow buttermilk cupcakes swirled with fluffy vanilla frosting and devil's food cupcakes crowned with rich, dark chocolate buttercream, there are also sweet surprises such as peanut butter and jelly cupcakes, dainty delights like tiny almond-cherry tea cakes, and festive showstoppers topped with marzipan ladybugs or candy clowns. The book features cupcakes for everyone, every season, and every event: Celebrations (monogram heart cupcakes perfect for an elegant wedding); Birthdays (starfish-on-the-beach cupcakes sure to be a hit at children's parties); Holidays (gumdrop candy ghouls and goblins ideal for Halloween revelers); and Any Day (red velvet cupcakes with cream cheese frosting for a picnic, or caramel-filled mini chocolate cakes for grown-up gatherings). In singular Martha Stewart style, the pages are both stunning in design-with a photograph of each finished treat-and brimming with helpful how-to information, from step-by-step photographs for decorating techniques to ideas for packaging and presenting your cupcakes. Whether for any day or special days, the treats in Martha Stewart's Cupcakes will delight one and all.

martha stewart cream cheese pound cake recipe: *The Martha Stewart Living Christmas Cookbook*, 2003 Represents more than a decade's worth of original recipes that celebrate the Christmas season, and a selection of favorite holiday menus, from relaxed breakfasts to formal dinners.

martha stewart cream cheese pound cake recipe: *The Martha Stewart Living Cookbook* Martha Stewart Living Magazine, 2000 Brings together 1,200 favorite recipes from the Martha Stewart Living magazines including tips and techniques and equipment and ingredient guides.

martha stewart cream cheese pound cake recipe: **Martha Stewart's Baking Handbook** Martha Stewart, 2010-11-10 Every new book from Martha Stewart is cause for celebration, and with Martha Stewart's Baking Handbook, she returns to bring the pleasures of baking to readers at every level, from beginner to expert and beyond. A culinary compendium packed with more than 200 foolproof recipes for the best baked goods, Martha Stewart's Baking Handbook takes readers by the hand and guides them through the process of creating an irresistible variety of cakes, cookies, pies,

tarts, breads, and much more. This essential addition to every cook's library is rich with tips, techniques, and the mouthwatering and stunning recipes for which Martha Stewart is so well known. Covering a delectable array of topics from simple to sophisticated, including biscuits, muffins, scones, cookies, layer cakes, specialty cakes, sweet and savory pies and tarts, and pastries and breads, she provides a dazzlingly delicious yet crystal-clear, vividly illustrated repertoire of recipes. There are cakes that are elegant enough for formal occasions, such as showers, weddings, and dinner parties, and basic favorites meant to be enjoyed every day and then passed down through the generations. Every chapter includes indispensable visual equipment glossaries and features vital make-ahead information and storage techniques. Organized for maximum clarity and practicality, the handbook also offers step-by-step how-to photographs that demystify even the most complex and nuanced techniques. These culinary building blocks will turn good bakers into great bakers, and make great bakers even better. Filled with time-honored classics, such as Marble Cake with White-Chocolate Glaze, Apple Pie, Challah, Baba au Rhum, and Croissants, as well as lots of new surprises, Martha Stewart's Baking Handbook will be reached for again and again, no matter the season or occasion. "Here, you will find the recipes and how-tos for the popovers you dream about, and for the simple crumb cake that you always want to whip up on Sunday morning, and for the double-chocolate brownie cookies that will make you a bigger hero with the after-school crowd, and for the citrus bars that you could only find in that little bakery that's no longer under the same management. . . . Baking offers comfort and joy and something tangible to taste and savor. We all hope that these recipes provide you with years of pleasure." —Martha Stewart

martha stewart cream cheese pound cake recipe: *Martha Stewart's Grilling* Editors of Martha Stewart Living, 2019-03-26 With more than 100 recipes from the trusted editors at Martha Stewart Living, this indispensable guide to grilling has everything you need to create delicious, inviting meals for everyday dinners and backyard feasts. There's nothing like the satisfaction of cooking over a live fire, whether a weeknight meal or outdoor entertaining. Martha Stewart's Grilling captures this spirit, while providing essential tips and techniques for both experienced outdoor cooks and those brand-new to the grill. Longtime favorites like pulled-pork sandwiches and bacon-and-turkey burgers are alongside foolproof dishes such as Korean short ribs and mojo-marinated shrimp. Crowd-pleasing appetizers, burgers, tacos, and kebabs join colorful cocktails to allow for easy entertaining, while smart strategies make grilled classics like pork chops and butterflied whole chicken a snap. Friends and family alike will love diving right into beautiful platters of grilled meats and vegetables, followed by grilled or chilled sweet treats--the perfect ending to a simply delectable meal.

martha stewart cream cheese pound cake recipe: *The Best of Martha Stewart Living Weddings* Martha Stewart Living Magazine, 1999-12-07 Will you marry me? If you or someone you love said yes, let America's wedding experts help you create a day as romantic as the day he asked. For more than a decade, Martha Stewart and the editors of Martha Stewart Weddings have guided brides down the aisle, onto the dance floor, and over the threshold with thousands of ideas for making their wedding day unforgettable. In this breathtakingly beautiful volume, brides-to-be -- or anyone participating in planning this joyous event -- will find ideas and inspiration for every element of a wedding, including decoration, flowers, cakes, food, favors, and photography. The very best ideas from Martha Stewart Weddings have been organized here in four sections--For the Ceremony, For the Reception, Forever, and For Reference. For the Ceremony is filled with bridal bouquets, boutonnieres, and bridesmaids flowers. There are decorating ideas for every kind of ceremony imaginable -- a classic clapboard church, a grassy meadow, or the family living room. For the Reception features exquisite lighting ideas, a selection of drinks and hors d'oeuvres, charming favors for guests, and, of course, cakes. There are more than 30 cakes to inspire you, and there is one to suit every style, taste, and budget. Novice bakers can learn how to make a basic wedding cake in Wedding Cake 101. Forever includes albums, guest books, and keepsakes. In the For Reference section there is information to help you plan the ceremony and reception, select music, chose stationery, prepare hors d'oeuvres and cocktails, and find supplies to make many of the projects

pictured. Designed to evoke the grandeur with which a wedding day should be celebrated, *The Best of Martha Stewart Weddings* is the ultimate guide to creating a wedding day as touching as the words I do.

martha stewart cream cheese pound cake recipe: *The Martha Stewart Living Cookbook* Martha Stewart, 2000 1,200 collected recipes.

martha stewart cream cheese pound cake recipe: *Martha Stewart Living 2002 Annual Recipes*, 2001 Contains more than 500 recipes.

martha stewart cream cheese pound cake recipe: *Martha's American Food* Martha Stewart, 2012-04-24 Martha Stewart, who has so significantly influenced the American table, collects her favorite national dishes—as well as the stories and traditions behind them—in this love letter to American food featuring 200 recipes. These are recipes that will delight you with nostalgia, inspire you, and teach you about our nation by way of its regions and their distinctive flavors. Above all, these are time-honored recipes that you will turn to again and again. Organized geographically, the 200 recipes in *Martha's American Food* include main dishes such as comforting Chicken Pot Pies, easy Grilled Fish Tacos, irresistible Barbecued Ribs, and hearty New England Clam Chowder. Here, too, are thoroughly modern starters, sides, and one-dish meals that harness the bounty of each region's seasons and landscape: Hot Crab Dip, Tequila-Grilled Shrimp, Indiana Succotash, Chicken and Andouille Gumbo, Grilled Bacon-Wrapped Whitefish, and Whole-Wheat Spaghetti with Meyer Lemon, Arugula, and Pistachios. And you will want to leave room for dessert, with dozens of treats such as Chocolate-Bourbon Pecan Pie, New York Cheesecake, and Peach and Berry Cobbler. Through sidebars about the flavors that define each region and stunning photography that brings the foods—and the places with which we identify them—to life, Martha celebrates the unique character of each part of the country. With all the dishes that inspire pride in our national cuisine, *Martha's American Food* gathers, in one place, the recipes that will surely please your family and friends for generations to come.

martha stewart cream cheese pound cake recipe: *Martha Stewart's Dinner at Home* Martha Stewart, 2009 52 seasonal menus for nearly every occasion.

martha stewart cream cheese pound cake recipe: *Barefoot Contessa Family Style* Ina Garten, 2012-11-26 Ina Garten, who shared her gift for casual entertaining in the bestselling *Barefoot Contessa Cookbook* and *Barefoot Contessa Parties!*, is back with her most enticing recipes yet—a collection of her favorite dishes for everyday cooking. In *Barefoot Contessa Family Style*, Ina explains that sharing our lives and tables with those we love is too essential to be saved just for special occasions—and it's easy to do if you know how to cook irresistible meals with a minimum of fuss. For Ina, the best way to make guests feel at home is to serve them food that's as unpretentious as it is delicious. So in her new book, she's collected the recipes that please her friends and family most—dishes like East Hampton Clam Chowder, Parmesan Roasted Asparagus, and Linguine with Shrimp Scampi. It's the kind of fresh, accessible food that's meant to be passed around the table in big bowls or platters and enjoyed with warm conversation and laughter. In Ina's hands tried-and-true dishes are even more delicious than you remember them: Her arugula salad is bright with the flavors of lemon and Parmesan, the Oven-Fried Chicken is crispy without excess fat, and her Deep-Dish Apple Pie has the perfect balance of fruit and spice. *Barefoot Contessa Family Style* also includes enticing recipes that are memorable and distinctive, like Lobster Cobb Salad, Tequila Lime Chicken, and Saffron Risotto with Butternut Squash. With vivid photographs of Ina cooking and serving food in her beautiful Hamptons home, as well as menu suggestions, practical wisdom on what to do when disaster strikes in the kitchen, and tips on creating an inviting ambience with music, *Barefoot Contessa Family Style* is the must-have guide to the joy of everyday entertaining.

martha stewart cream cheese pound cake recipe: *Priceless Weddings for Under \$5,000 (Revised Edition)* Kathleen Kennedy, 2015-12-15 Become your own budget wedding planner with this classic book—fully revised and expanded to include advice on personalizing your event and using online planning tools. Designing a wedding that is priceless and perfect for you has never been easier. No matter how many guests you hope to invite or what kind of setting you choose, you don't

have to take on big debts to achieve your big day. For more than a decade, *Priceless Weddings for Under \$5,000* has helped couples craft unique and meaningful celebrations while saving money on every aspect—even the high-ticket items. Completely revised, updated, and expanded with more than 25% new material, this edition reveals the secrets and resources for planning a wedding like a pro. You'll learn how to make every detail and every dollar count with:

- All-new chapters on envisioning your ideal event as well as using online resources and apps to find the most creative options and the best deals
- A questionnaire to help you decide—as a couple—on your top priorities for the day
- Strategies for making—and keeping to—a budget
- Dozens of unexpected ideas for booking a low-cost venue
- Tactics for negotiating with caterers, florists, musicians, and photographers
- Advice on which elements you can DIY to save thousands (without risking your sanity)
- Menu plans, recipes, and many other low-cost alternatives for the food and drinks
- Tips for finding stylish attire at a fraction of the cost
- Real-life couples' wedding stories, including complete budget breakdowns

Priceless Weddings for Under \$5,000 proves you can create a celebration that everyone remembers forever, and still end up with plenty of money for the happy future.

martha stewart cream cheese pound cake recipe: *Jane Austen's Pride and Prejudice* Jane Austen, 2018-10-16 Puffin Plated: A Book-to-Table Reading Experience A deluxe, full-color hardback edition of the perennial Jane Austen classic featuring a selection of recipes for tea-time treats by the one and only Martha Stewart! Have your book and eat it, too, with this clever edition of a classic novel, featuring delicious recipes from celebrity chefs. In this edition of Jane Austen's regency classic *Pride and Prejudice*, plan a fancy tea party or book club gathering with recipes for sweet confections and pastries. From maple glazed scones and delicate sugar and spice cake, to berry tartlets and French macaroons. Bring your friends and family together with a good meal and a good book! Book includes full, unabridged text of Jane Austen's *Pride and Prejudice*, interspersed with recipes, food photography, and special food artwork.

martha stewart cream cheese pound cake recipe: *Christmas with Martha Stewart Living: Parties and projects for the holidays* Martha Stewart, 1997 Recipes, gifts, decorations, and entertaining ideas for the holidays.

martha stewart cream cheese pound cake recipe: *Martha's Entertaining* Martha Stewart, 2011-10-25 In this exquisite and very personal book, Martha Stewart welcomes you into her world, where she entertains in the expressive and beautiful style that she has made so famous. Whether a simple blueberry breakfast on a Sunday morning in Maine or a more lavish holiday dinner at Bedford, each of the gatherings is equally memorable, for what Martha cherishes above all is spending time and sharing delicious food with her family and friends. "A meal of substantial finger foods with ingenious cocktails, a sit-down formal dinner, a buffet supper, or something more relaxed such as a backyard barbecue—each is a welcome and inviting way to entertain," writes Martha. Featuring elegant and casual affairs held throughout the year and a diverse collection of enticing recipes, *Martha's Entertaining* shows us—in the broadest and most lovely fashion—what it really means to entertain and host today. From an afternoon Easter egg hunt for children to a festive Halloween dinner held inside her horse stable; from a sophisticated cocktail party on a friend's yacht in New York Harbor to a spring garden fête amid the most glorious beds of peonies, Martha's parties offer a glimpse inside her beautiful homes. Each is unforgettable and endlessly inspiring. All of the events feature menus and stories for dreaming and planning, as well as delicious yet approachable recipes: Tomato and Gruyère Toasts, Mini Crab Cakes with Tarragon Tartar Sauce, Tiny Tuna Burgers, Leek and Porcini Risotto, Wild-Mushroom Lasagna, Braised Short Ribs, Roast Turkey Breast with Sage Butter, Rhubarb Crumbles, Blueberry Jam Tartlets, and Chocolate Honey Ice Cream with Butterscotch Sauce, plus some of Martha's favorite drinks, including Pomegranate Cosmopolitans and Honeydew Mojitos. Mix and match the recipes to create your own distinctive occasion. Set among Martha's dining rooms, kitchens, gardens, and patios, this is her most intimate book yet, a new classic for hosts and home cooks of every generation.

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cocktail and dinner parties, holiday buffets, breakfasts, and wedding receptions for groups ranging from two to two hundred.

martha stewart cream cheese pound cake recipe: New York Magazine , 1983-01-10 New York magazine was born in 1968 after a run as an insert of the New York Herald Tribune and quickly made a place for itself as the trusted resource for readers across the country. With award-winning writing and photography covering everything from politics and food to theater and fashion, the magazine's consistent mission has been to reflect back to its audience the energy and excitement of the city itself, while celebrating New York as both a place and an idea.

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