“GOOD MORNING” CAKE

NIBBLEDISH CONTRIBUTOR

Ingredients

1. 2 pack. of cream cheese
2. 1 cup brown sugar
3. 2/3 cup butter
4. 2 cups all-purpose flour
5. 1 tsp backing powder
6. 4 eggs
7. 1 tsp grated lemon zest
8. 2 tsp vanilla extract

Instructions

Preheat oven to 375°. Grease a backing pan.
Combine the cream cheese with the butter in the food processor. Blend until well creamy. Add the sugar, the eggs (one at a time). Add the vanilla extract. In other mixing bowl mix together the flour and the baking powder. Stir in the cheese mixture. Stir well to combine the ingredients. Transfer in the prepared pan. Bake 40 minutes or until a toothpick insered in the center of the cake comes out clean.
Remove from the oven, cover and leave it to chill overnight at room temperature. Sprinkle with a confectioners' sugar before serving if you like.
I prepare this cake the night before. That's why I called it "Good Morning" Cake.