Cream Cheese Pound Cake

8 oz. cream cheese	3 sticks butter
3 cups sugar	6 eggs
3 cups cake flour	1 tsp. vanilla

Preheat oven to 325. Cream cream cheese, margarine, and sugar. Once creamed, set mixer on low speed. Separate eggs and add yolks, one at a time, alternately with flour in ½ cup portions. Add vanilla. In separate bowl, beat egg whites to stiff peaks. Fold into cake mixture. Pour into a greased tube/bundt pan and bake for 1 ½ hours or until a knife inserted into center comes out clean.