



Almond Pound Cake with Cherry-Berry Sauce

READY IN



225 min.

SERVINGS



16

CALORIES



377 kcal

DESSERT

Ingredients

- ☐ 3 cups flour all-purpose
- ☐ 2 teaspoons double-acting baking powder
- ☐ 0.8 teaspoon salt
- ☐ 0.3 teaspoon ground cinnamon
- ☐ 1.3 cups granulated sugar
- ☐ 0.5 cup butter softened
- ☐ 0.5 cup vegetable oil
- ☐ 4 eggs
- ☐ 0.5 cup milk

- ☐ 12.5 oz peach pie filling canned
- ☐ 1.5 cups cranberries fresh
- ☐ 1 cup granulated sugar
- ☐ 0.3 cup cherries dried halved
- ☐ 2 teaspoons cornstarch
- ☐ 0.8 cup orange juice
- ☐ 1 cup whipping cream
- ☐ 2 tablespoons powdered sugar
- ☐ 0.5 teaspoon vanilla

Equipment

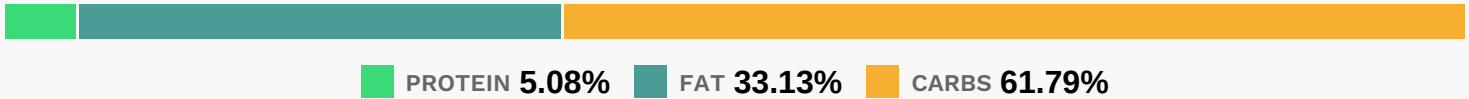
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks
- ☐ cake form

Directions

- ☐ Heat oven to 350°F. Grease bottom and side of 12-cup fluted tube cake pan with shortening; lightly flour.
- ☐ Mix flour, baking powder, salt and cinnamon; set aside.
- ☐ In large bowl, beat 1 1/3 cups granulated sugar, the butter, oil and eggs with electric mixer on low speed 30 seconds, scraping bowl constantly. Beat on high speed 5 minutes, scraping bowl occasionally. Beat in flour mixture, milk and pastry filling on low speed until blended.
- ☐ Spread in pan.
- ☐ Bake 55 to 65 minutes or until toothpick inserted in center of cake comes out clean. Cool 20 minutes; remove from pan to wire rack. Cool completely, about 2 hours.

- ☐
- Meanwhile, in 2-quart saucepan, cook all Cherry-Berry Sauce ingredients over medium-high heat, stirring occasionally, until cranberries pop and mixture boils and thickens slightly. Store covered in refrigerator.
- ☐
- In chilled small bowl, beat all Sweetened Whipped Cream ingredients with electric mixer on high speed until stiff peaks form.
- ☐
- Serve cake with whipped cream and warm sauce.

Nutrition Facts



Properties

Glycemic Index:27.95, Glycemic Load:34.53, Inflammation Score:-5, Nutrition Score:6.9891304244166%

Flavonoids

Cyanidin: 4.35mg, Cyanidin: 4.35mg, Cyanidin: 4.35mg, Cyanidin: 4.35mg Delphinidin: 0.72mg, Delphinidin: 0.72mg, Delphinidin: 0.72mg, Delphinidin: 0.72mg Malvidin: 0.04mg, Malvidin: 0.04mg, Malvidin: 0.04mg, Malvidin: 0.04mg Pelargonidin: 0.03mg, Pelargonidin: 0.03mg, Pelargonidin: 0.03mg, Pelargonidin: 0.03mg Peonidin: 4.61mg, Peonidin: 4.61mg, Peonidin: 4.61mg, Peonidin: 4.61mg Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg Epicatechin: 0.41mg, Epicatechin: 0.41mg, Epicatechin: 0.41mg, Epicatechin: 0.41mg Epigallocatechin 3-gallate: 0.09mg, Epigallocatechin 3-gallate: 0.09mg, Epigallocatechin 3-gallate: 0.09mg, Epigallocatechin 3-gallate: 0.09mg Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg Hesperetin: 1.39mg, Hesperetin: 1.39mg, Hesperetin: 1.39mg, Hesperetin: 1.39mg Naringenin: 0.25mg, Naringenin: 0.25mg, Naringenin: 0.25mg, Naringenin: 0.25mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Myricetin: 0.63mg, Myricetin: 0.63mg, Myricetin: 0.63mg, Myricetin: 0.63mg Quercetin: 1.42mg, Quercetin: 1.42mg, Quercetin: 1.42mg, Quercetin: 1.42mg

Nutrients (% of daily need)

Calories: 376.8kcal (18.84%), Fat: 14.11g (21.71%), Saturated Fat: 5.34g (33.37%), Carbohydrates: 59.22g (19.74%), Net Carbohydrates: 57.75g (21%), Sugar: 36.75g (40.83%), Cholesterol: 58.64mg (19.55%), Sodium: 263.37mg (11.45%), Alcohol: 0.04g (100%), Alcohol %: 0.04% (100%), Protein: 4.87g (9.74%), Selenium: 12.19µg (17.42%), Vitamin B1: 0.21mg (14.04%), Vitamin A: 668.09IU (13.36%), Folate: 52.31µg (13.08%), Vitamin B2: 0.22mg (12.99%), Manganese: 0.21mg (10.61%), Vitamin C: 7.61mg (9.22%), Iron: 1.52mg (8.45%), Phosphorus: 80.63mg (8.06%), Vitamin B3: 1.48mg (7.38%), Calcium: 66.27mg (6.63%), Fiber: 1.47g (5.89%), Vitamin E: 0.74mg (4.93%), Vitamin B5: 0.4mg (4.03%), Vitamin D: 0.54µg (3.61%), Vitamin K: 3.71µg (3.53%), Copper: 0.07mg (3.42%), Potassium: 110.58mg (3.16%), Vitamin B12: 0.17µg (2.83%), Magnesium: 11.11mg (2.78%), Zinc: 0.4mg (2.67%), Vitamin B6: 0.05mg (2.66%)