



Amaretto Almond Pound Cake

 Vegetarian

READY IN



180 min.

SERVINGS



12

CALORIES



624 kcal

DESSERT

Ingredients

- 0.3 cup almonds sliced
- 1.3 cups butter softened
- 3 oz cream cheese softened
- 2.5 cups sugar
- 3 tablespoons amaretto
- 1 tablespoon vanilla
- 2.5 cups flour all-purpose
- 6 eggs

- 0.8 cup sugar
- 6 tablespoons butter
- 0.3 cup amaretto
- 2 tablespoons water

Equipment

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

Directions

- Heat oven to 325°F. Grease 12-cup fluted tube cake pan with shortening; lightly flour.
- Sprinkle almonds in bottom of pan.
- In large bowl, beat 1 1/4 cups butter and the cream cheese with electric mixer on medium speed until creamy. Gradually add 2 1/2 cups sugar, beating until light and fluffy.
- Add 3 tablespoons amaretto and the vanilla, beating just until blended. Gradually add flour, beating on low speed just until blended.
- Add eggs, one at a time, beating just until blended after each addition.
- Pour batter over almonds in pan.
- Bake 1 hour 5 minutes to 1 hour 10 minutes or until toothpick inserted in center comes out clean.
- During last 10 minutes of baking, mix glaze ingredients in 1-quart saucepan.
- Heat to boiling over medium heat, stirring often. Reduce heat to medium-low; cook 3 minutes, stirring constantly.

Gradually spoon hot glaze over cake, allowing it to soak into cake after each addition. Cool completely in pan on cooling rack, about 1 hour 30 minutes.

Nutrition Facts



PROTEIN 4.34% FAT 45.29% CARBS 50.37%

Properties

Glycemic Index:29.35, Glycemic Load:52.33, Inflammation Score:-6, Nutrition Score:8.0152173560599%

Flavonoids

Cyanidin: 0.06mg, Cyanidin: 0.06mg, Cyanidin: 0.06mg, Cyanidin: 0.06mg Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Isorhamnetin: 0.07mg, Isorhamnetin: 0.07mg, Isorhamnetin: 0.07mg, Isorhamnetin: 0.07mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 623.94kcal (31.2%), Fat: 31.11g (47.87%), Saturated Fat: 18.02g (112.62%), Carbohydrates: 77.87g (25.96%), Net Carbohydrates: 76.85g (27.94%), Sugar: 57.53g (63.93%), Cholesterol: 154.89mg (51.63%), Sodium: 252.55mg (10.98%), Alcohol: 2.63g (100%), Alcohol %: 2.15% (100%), Protein: 6.71g (13.42%), Selenium: 16.95µg (24.22%), Vitamin A: 979.85IU (19.6%), Vitamin B2: 0.3mg (17.49%), Folate: 60.68µg (15.17%), Vitamin B1: 0.22mg (14.81%), Manganese: 0.25mg (12.45%), Vitamin E: 1.67mg (11.15%), Phosphorus: 99.5mg (9.95%), Iron: 1.74mg (9.64%), Vitamin B3: 1.68mg (8.41%), Vitamin B5: 0.54mg (5.38%), Copper: 0.09mg (4.47%), Vitamin B12: 0.26µg (4.39%), Magnesium: 16.93mg (4.23%), Zinc: 0.62mg (4.12%), Fiber: 1.02g (4.09%), Calcium: 38.15mg (3.82%), Vitamin D: 0.44µg (2.93%), Vitamin B6: 0.06mg (2.88%), Potassium: 98.95mg (2.83%), Vitamin K: 2.44µg (2.32%)