



Amaretto-Almond Pound Cake

 Vegetarian

READY IN



185 min.

SERVINGS



12

CALORIES



564 kcal

DESSERT

Ingredients

- 3 tablespoons almond liqueur
- 0.3 cup almonds sliced
- 12 servings amaretto glaze
- 1.3 cups butter softened
- 3 oz cream cheese softened
- 6 large eggs
- 2.5 cups flour all-purpose
- 2.5 cups sugar

1 tablespoon vanilla extract

Equipment

frying pan

oven

wire rack

stand mixer

kugelhopf pan

Directions

Preheat oven to 32

Beat butter and cream cheese at medium speed with a heavy-duty electric stand mixer until creamy. Gradually add sugar, beating at medium speed until light and fluffy.

Add liqueur and vanilla, beating just until blended. Gradually add flour to butter mixture, beating at low speed just until blended after each addition.

Add eggs, 1 at a time, beating at low speed just until blended after each addition.

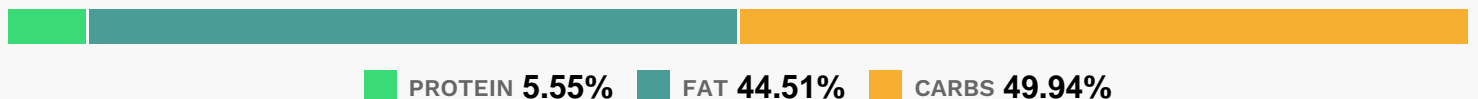
Sprinkle almonds over bottom of a greased and floured 12-cup Bundt pan; pour batter into pan.

Bake at 325 for 1 hour and 5 minutes to 1 hour and 10 minutes or until a long wooden pick inserted in center comes out clean.

During last 10 minutes of baking, prepare Amaretto Glaze.

Remove cake from oven, and gradually spoon hot Amaretto Glaze over cake in pan. (Continue to spoon glaze over cake until all of glaze is used, allowing it to soak into cake after each addition.) Cool completely in pan on a wire rack (about 1 hour and 30 minutes).

Nutrition Facts



Properties

Glycemic Index:20.17, Glycemic Load:43.62, Inflammation Score:-6, Nutrition Score:8.8086956532105%

Flavonoids

Cyanidin: 0.12mg, Cyanidin: 0.12mg, Cyanidin: 0.12mg, Cyanidin: 0.12mg Catechin: 0.06mg, Catechin: 0.06mg, Catechin: 0.06mg, Catechin: 0.06mg Epigallocatechin: 0.13mg, Epigallocatechin: 0.13mg, Epigallocatechin: 0.13mg, Epigallocatechin: 0.13mg Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg Isorhamnetin: 0.13mg, Isorhamnetin: 0.13mg, Isorhamnetin: 0.13mg, Isorhamnetin: 0.13mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 563.9kcal (28.19%), Fat: 26.95g (41.46%), Saturated Fat: 14.62g (91.35%), Carbohydrates: 68.02g (22.67%), Net Carbohydrates: 66.68g (24.25%), Sugar: 47.21g (52.46%), Cholesterol: 151mg (50.33%), Sodium: 212.08mg (9.22%), Alcohol: 4.27g (100%), Alcohol %: 3.75% (100%), Caffeine: 3.9mg (1.3%), Protein: 7.56g (15.13%), Selenium: 17.85µg (25.5%), Vitamin B2: 0.34mg (19.74%), Vitamin A: 821.14IU (16.42%), Folate: 62.98µg (15.74%), Manganese: 0.31mg (15.38%), Vitamin B1: 0.23mg (15.22%), Vitamin E: 2.18mg (14.55%), Phosphorus: 116.17mg (11.62%), Iron: 1.88mg (10.43%), Vitamin B3: 1.78mg (8.91%), Magnesium: 24.07mg (6.02%), Copper: 0.12mg (5.93%), Vitamin B5: 0.59mg (5.88%), Fiber: 1.34g (5.34%), Zinc: 0.73mg (4.86%), Vitamin B12: 0.28µg (4.64%), Calcium: 44.74mg (4.47%), Potassium: 121.39mg (3.47%), Vitamin D: 0.5µg (3.33%), Vitamin B6: 0.07mg (3.29%), Vitamin K: 1.96µg (1.86%)