



Apricot Brandy Cake

READY IN



75 min.

SERVINGS



10

CALORIES



399 kcal

DESSERT

Ingredients

- 2 teaspoons brandy
- 0.3 cup butter
- 1 cup powdered sugar
- 4 eggs
- 3.4 ounce vanilla pudding instant
- 0.5 cup pecans chopped
- 0.5 cup vegetable oil
- 2 teaspoons water
- 18.3 ounce cake mix yellow

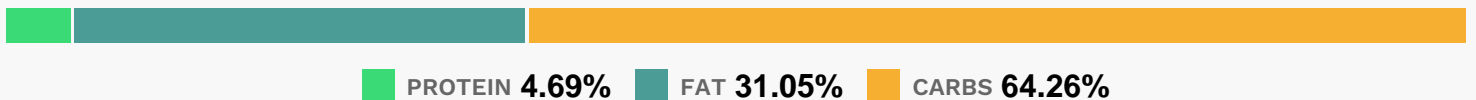
Equipment

- frying pan
- oven
- mixing bowl
- wire rack
- toothpicks
- kugelhkopf pan

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.
- Sprinkle pecans on the bottom of the pan.
- In large mixing bowl, combine cake mix, pudding mix, apricot brandy, oil, water and eggs. Beat on medium speed for 10 minutes.
- Pour batter over pecans in prepared Bundt pan.
- Bake in the preheated oven for 50 to 55 minutes, or until a toothpick inserted into the center of the cake comes out clean.
- Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.
- To make apricot brandy glaze: In medium pan, combine butter, apricot brandy and water. Bring to boil and simmer for 5 minutes. Cool slightly. Stir in confectioners' sugar until of desired consistency.
- Drizzle over cake.

Nutrition Facts



Properties

Glycemic Index:7.5, Glycemic Load:0.03, Inflammation Score:-3, Nutrition Score:7.1578261259457%

Flavonoids

Cyanidin: 0.59mg, Cyanidin: 0.59mg, Cyanidin: 0.59mg, Cyanidin: 0.59mg Delphinidin: 0.4mg, Delphinidin: 0.4mg, Delphinidin: 0.4mg, Delphinidin: 0.4mg Catechin: 0.39mg, Catechin: 0.39mg, Catechin: 0.39mg, Catechin: 0.39mg Epigallocatechin: 0.31mg, Epigallocatechin: 0.31mg, Epigallocatechin: 0.31mg, Epigallocatechin: 0.31mg Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg Epigallocatechin 3-gallate: 0.13mg, Epigallocatechin 3-gallate: 0.13mg, Epigallocatechin 3-gallate: 0.13mg, Epigallocatechin 3-gallate: 0.13mg

Nutrients (% of daily need)

Calories: 398.7kcal (19.94%), Fat: 13.86g (21.32%), Saturated Fat: 4.98g (31.15%), Carbohydrates: 64.51g (21.5%), Net Carbohydrates: 63.31g (23.02%), Sugar: 42.07g (46.74%), Cholesterol: 77.67mg (25.89%), Sodium: 499.64mg (21.72%), Alcohol: 0.33g (100%), Alcohol %: 0.37% (100%), Protein: 4.71g (9.42%), Phosphorus: 211.93mg (21.19%), Manganese: 0.35mg (17.52%), Vitamin B2: 0.21mg (12.5%), Calcium: 124.83mg (12.48%), Folate: 44.82µg (11.21%), Vitamin B1: 0.16mg (10.86%), Selenium: 7.38µg (10.54%), Iron: 1.54mg (8.55%), Vitamin E: 1.05mg (6.98%), Vitamin B3: 1.28mg (6.39%), Copper: 0.12mg (5.93%), Vitamin K: 6.15µg (5.86%), Vitamin B5: 0.51mg (5.11%), Fiber: 1.2g (4.81%), Vitamin A: 239.91IU (4.8%), Zinc: 0.62mg (4.15%), Vitamin B6: 0.08mg (4.07%), Vitamin B12: 0.22µg (3.63%), Magnesium: 14mg (3.5%), Vitamin D: 0.35µg (2.35%), Potassium: 74.5mg (2.13%)