



Apricot Brandy Pound Cake

READY IN



190 min.

SERVINGS



16

CALORIES



428 kcal

DESSERT

Ingredients

- ☐ 3 cups flour all-purpose
- ☐ 3 cups granulated sugar
- ☐ 1.5 cups butter softened
- ☐ 0.5 cup cream sour
- ☐ 0.5 cup all-natural apricot nectar
- ☐ 1 teaspoon almond extract
- ☐ 0.5 teaspoon salt
- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 6 eggs

☐ 1 tablespoon powdered sugar

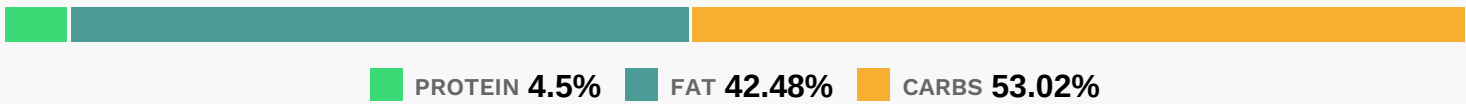
Equipment

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

Directions

- ☐ Heat oven to 325°F. Grease bottom and sides of 12-cup fluted tube cake pan or 10-inch angel food (tube) cake pan with shortening; lightly flour.
- ☐ In large bowl, beat all ingredients except powdered sugar with electric mixer on low speed 30 seconds, scraping bowl constantly. Beat on medium speed 2 minutes, scraping bowl occasionally.
- ☐ Pour into pan.
- ☐ Bake 1 hour 25 minutes to 1 hour 30 minutes or until toothpick inserted in center comes out clean. Cool 20 minutes; remove from pan to wire rack. Cool completely, about 1 hour.
- ☐ Sprinkle with powdered sugar.

Nutrition Facts



Properties

Glycemic Index:14.82, Glycemic Load:39.15, Inflammation Score:-6, Nutrition Score:6.3265217827714%

Nutrients (% of daily need)

Calories: 427.65kcal (21.38%), Fat: 20.48g (31.51%), Saturated Fat: 4.84g (30.22%), Carbohydrates: 57.51g (19.17%), Net Carbohydrates: 56.87g (20.68%), Sugar: 39.32g (43.69%), Cholesterol: 65.62mg (21.87%), Sodium: 313.77mg

(13.64%), Alcohol: 0.09g (100%), Alcohol %: 0.09% (100%), Protein: 4.88g (9.76%), Vitamin A: 998.33IU (19.97%), Selenium: 13.51µg (19.29%), Vitamin B1: 0.2mg (13.26%), Vitamin B2: 0.22mg (12.93%), Folate: 51.37µg (12.84%), Manganese: 0.17mg (8.5%), Iron: 1.42mg (7.9%), Phosphorus: 71.49mg (7.15%), Vitamin B3: 1.42mg (7.1%), Vitamin E: 0.91mg (6.04%), Vitamin B5: 0.41mg (4.05%), Calcium: 35.06mg (3.51%), Vitamin B12: 0.18µg (3.05%), Vitamin C: 2.44mg (2.95%), Zinc: 0.41mg (2.72%), Copper: 0.05mg (2.57%), Fiber: 0.64g (2.56%), Vitamin B6: 0.05mg (2.31%), Magnesium: 8.95mg (2.24%), Vitamin D: 0.33µg (2.2%), Potassium: 72.2mg (2.06%)