



Apricot Brandy Pound Cake II

 Vegetarian

READY IN



45 min.

SERVINGS



10

CALORIES



642 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon almond extract
- ☐ 0.3 teaspoon baking soda
- ☐ 0.5 cup apricot brandy
- ☐ 1 cup butter
- ☐ 6 eggs
- ☐ 3 cups flour all-purpose
- ☐ 1 teaspoon lemon extract
- ☐ 1 teaspoon orange extract

- ☐ 0.5 teaspoon salt
- ☐ 1 cup cup heavy whipping cream sour
- ☐ 3 cups sugar white

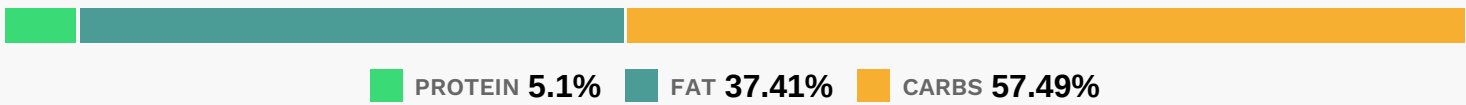
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ mixing bowl
- ☐ hand mixer
- ☐ kugelhopf pan

Directions

- ☐ Preheat oven 325 degrees F (165 degrees C). Grease and lightly flour a 12-cup bundt pan.
- ☐ In a mixing bowl, combine sugar, flour, baking soda, salt, brandy, butter or margarine, sour cream, eggs, and extracts.
- ☐ Mix all ingredients with electric mixer, scraping sides of bowl occasionally.
- ☐ Pour batter into prepared pan.
- ☐ Bake for 80 minutes. Cool for 20 minutes, and remove cake from pan. Cool completely.

Nutrition Facts



Properties

Glycemic Index:21.01, Glycemic Load:62.6, Inflammation Score:-6, Nutrition Score:9.2695652920267%

Nutrients (% of daily need)

Calories: 642.42kcal (32.12%), Fat: 25.94g (39.91%), Saturated Fat: 14.88g (92.97%), Carbohydrates: 89.7g (29.9%), Net Carbohydrates: 88.68g (32.25%), Sugar: 60.93g (67.7%), Cholesterol: 160.58mg (53.53%), Sodium: 335.72mg (14.6%), Alcohol: 4.15g (100%), Alcohol %: 2.86% (100%), Protein: 7.95g (15.91%), Selenium: 22.26µg (31.79%), Vitamin B2: 0.36mg (21.44%), Folate: 83.09µg (20.77%), Vitamin B1: 0.31mg (20.76%), Vitamin A: 853.12IU (17.06%),

Manganese: 0.27mg (13.57%), Iron: 2.26mg (12.55%), Phosphorus: 116.2mg (11.62%), Vitamin B3: 2.27mg (11.34%), Vitamin B5: 0.67mg (6.71%), Vitamin E: 0.91mg (6.09%), Vitamin B12: 0.32µg (5.36%), Calcium: 49.8mg (4.98%), Zinc: 0.71mg (4.74%), Copper: 0.08mg (4.21%), Fiber: 1.01g (4.05%), Vitamin B6: 0.07mg (3.59%), Magnesium: 14.22mg (3.56%), Vitamin D: 0.53µg (3.52%), Potassium: 112.81mg (3.22%), Vitamin K: 2.13µg (2.02%)