



Apricot Brandy Pound Cake III

 Vegetarian

READY IN



90 min.

SERVINGS



10

CALORIES



643 kcal

DESSERT

Ingredients

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

- ☐ 0.5 teaspoon rum extract flavored
- ☐ 0.5 teaspoon salt
- ☐ 1 cup cup heavy whipping cream sour
- ☐ 1 teaspoon vanilla extract
- ☐ 3 cups sugar white

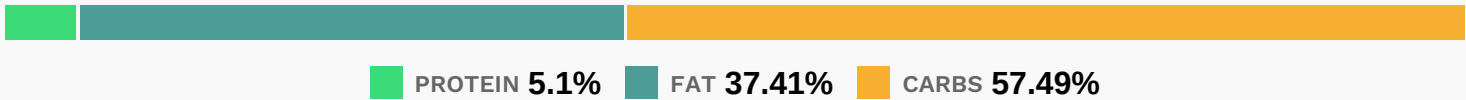
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ toothpicks

Directions

- ☐ Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch tube pan.
- ☐ Mix together the flour, baking soda and salt. Set aside.
- ☐ Combine the sour cream, rum flavoring, orange extract, almond extract, lemon extract, vanilla extract and apricot brandy. Set aside. In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time. Beat in the flour mixture alternately with the sour cream and flavorings mixture, stirring just until incorporated.
- ☐ Pour batter into prepared pan.
- ☐ Bake in the preheated oven for 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Nutrition Facts



Properties

Glycemic Index:21.01, Glycemic Load:62.6, Inflammation Score:-6, Nutrition Score:9.2713044311689%

Nutrients (% of daily need)

Calories: 642.71kcal (32.14%), Fat: 25.94g (39.91%), Saturated Fat: 14.88g (92.97%), Carbohydrates: 89.71g (29.9%), Net Carbohydrates: 88.7g (32.25%), Sugar: 60.94g (67.71%), Cholesterol: 160.58mg (53.53%), Sodium: 335.73mg (14.6%), Alcohol: 4.18g (100%), Alcohol %: 2.89% (100%), Protein: 7.95g (15.91%), Selenium: 22.26µg (31.79%), Vitamin B2: 0.36mg (21.45%), Folate: 83.09µg (20.77%), Vitamin B1: 0.31mg (20.76%), Vitamin A: 853.12IU (17.06%), Manganese: 0.27mg (13.58%), Iron: 2.26mg (12.55%), Phosphorus: 116.21mg (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: 49.81mg (4.98%), Zinc: 0.71mg (4.74%), Copper: 0.08mg (4.22%), Fiber: 1.01g (4.05%), Vitamin B6: 0.07mg (3.59%), Magnesium: 14.23mg (3.56%), Vitamin D: 0.53µg (3.52%), Potassium: 112.96mg (3.23%), Vitamin K: 2.13µg (2.02%)