



Beaumes-de-Venise Cake with Grapes

 Vegetarian

READY IN



45 min.

SERVINGS



10

CALORIES



294 kcal

DESSERT

Ingredients

- ☐ 1.5 cups flour
- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.3 teaspoon baking soda
- ☐ 2 large eggs
- ☐ 1 teaspoon lemon zest grated
- ☐ 3 tablespoons olive oil extra virgin extra-virgin
- ☐ 1 teaspoon orange zest grated
- ☐ 1.5 cups grapes red seedless

- ☐ 1 teaspoon salt
- ☐ 0.8 cup sugar
- ☐ 8 tablespoons butter unsalted room temperature (1 stick)
- ☐ 1 teaspoon vanilla extract
- ☐ 1 cup muscat pumpkin

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ springform pan

Directions

- ☐ Preheat oven to 400°F.
- ☐ Brush 10-inch-diameter springform pan with olive oil. Line bottom of pan with parchment; brush parchment with olive oil.
- ☐ Sift flour and next 3 ingredients into bowl.
- ☐ Whisk 3/4 cup sugar, 6 tablespoons butter and 3 tablespoons oil in large bowl until smooth.
- ☐ Whisk in eggs, both peels and vanilla.
- ☐ Add flour mixture alternately with wine in 3 additions each, whisking just until smooth after each addition.
- ☐ Transfer batter to prepared pan; smooth top.
- ☐ Sprinkle grapes over batter.
- ☐ Bake cake until top is set, about 20 minutes. Dot top of cake with 2 tablespoons butter; sprinkle 2 tablespoons sugar over.
- ☐ Bake until golden and tester inserted into center comes out clean, about 20 minutes longer. Cool in pan on rack 20 minutes. Release pan sides.
- ☐ Serve slightly warm or at room temperature.

Nutrition Facts



 **PROTEIN 4.9%**  **FAT 45.95%**  **CARBS 49.15%**

Properties

Glycemic Index:28.31, Glycemic Load:22.72, Inflammation Score:-4, Nutrition Score:5.0952173419621%

Nutrients (% of daily need)

Calories: 294.41kcal (14.72%), Fat: 14.5g (22.31%), Saturated Fat: 6.69g (41.8%), Carbohydrates: 34.91g (11.64%), Net Carbohydrates: 34.15g (12.42%), Sugar: 18.63g (20.7%), Cholesterol: 61.28mg (20.43%), Sodium: 318.86mg (13.86%), Alcohol: 2.22g (100%), Alcohol %: 2.62% (100%), Protein: 3.48g (6.96%), Selenium: 9.66µg (13.79%), Vitamin B1: 0.17mg (11.19%), Folate: 39.89µg (9.97%), Vitamin B2: 0.16mg (9.5%), Manganese: 0.15mg (7.47%), Vitamin A: 349.78IU (7%), Vitamin E: 1.02mg (6.83%), Iron: 1.21mg (6.72%), Vitamin K: 6.71µg (6.39%), Vitamin B3: 1.17mg (5.83%), Phosphorus: 56.12mg (5.61%), Calcium: 37.84mg (3.78%), Copper: 0.07mg (3.33%), Fiber: 0.75g (3.01%), Vitamin B5: 0.26mg (2.61%), Vitamin D: 0.37µg (2.45%), Potassium: 81.62mg (2.33%), Vitamin B6: 0.05mg (2.29%), Zinc: 0.29mg (1.93%), Magnesium: 7.37mg (1.84%), Vitamin B12: 0.11µg (1.8%), Vitamin C: 1.25mg (1.52%)