



Bisquick® Lemon Pound Cake

 Gluten Free

READY IN



135 min.

SERVINGS



12

CALORIES



123 kcal

DESSERT

Ingredients

- ☐ 0.3 cup butter melted
- ☐ 3 eggs
- ☐ 0.7 cup granulated sugar
- ☐ 1 tablespoon juice of lemon
- ☐ 3 tablespoons lemon zest grated
- ☐ 0.8 cup milk
- ☐ 0.5 cup powdered sugar
- ☐ 1 teaspoon vanilla

- ☐ 2.5 cups frangelico
- ☐ 2.5 cups frangelico

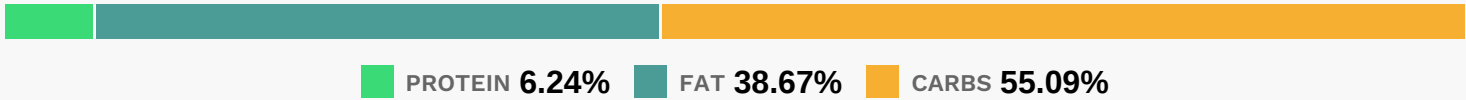
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ loaf pan
- ☐ hand mixer
- ☐ toothpicks
- ☐ spatula

Directions

- ☐ Heat oven to 325F. Spray bottom only of 9x5-inch loaf pan with baking spray with flour. In large bowl, beat all cake ingredients except lemon peel with electric mixer on low speed 30 seconds, scraping bowl constantly. Beat on medium speed 2 minutes, scraping bowl occasionally. Stir in lemon peel.
- ☐ Pour into pan.
- ☐ Bake 45 to 50 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes. Loosen sides of cake from pan with metal spatula.
- ☐ Remove cake from pan to cooling rack. Cool completely, about 1 hour.
- ☐ In small bowl, mix powdered sugar and lemon juice with spoon until smooth.
- ☐ Drizzle glaze over cake.

Nutrition Facts



Properties

Glycemic Index:9.01, Glycemic Load:8.03, Inflammation Score:-2, Nutrition Score:1.9586956241856%

Flavonoids

Eriodictyol: 0.06mg, Eriodictyol: 0.06mg, Eriodictyol: 0.06mg, Eriodictyol: 0.06mg Hesperetin: 0.18mg, Hesperetin: 0.18mg, Hesperetin: 0.18mg, Hesperetin: 0.18mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg

Nutrients (% of daily need)

Calories: 123.05kcal (6.15%), Fat: 5.38g (8.28%), Saturated Fat: 1.42g (8.87%), Carbohydrates: 17.26g (5.75%), Net Carbohydrates: 17.1g (6.22%), Sugar: 16.89g (18.77%), Cholesterol: 42.75mg (14.25%), Sodium: 66.35mg (2.88%), Alcohol: 0.1g (100%), Alcohol %: 0.29% (100%), Protein: 1.96g (3.91%), Selenium: 3.78µg (5.39%), Vitamin A: 254.09IU (5.08%), Vitamin B2: 0.08mg (4.58%), Phosphorus: 38.57mg (3.86%), Vitamin B12: 0.19µg (3.08%), Vitamin C: 2.43mg (2.94%), Calcium: 28.62mg (2.86%), Vitamin D: 0.39µg (2.59%), Vitamin B5: 0.24mg (2.36%), Vitamin E: 0.28mg (1.84%), Vitamin B6: 0.03mg (1.58%), Folate: 5.66µg (1.42%), Zinc: 0.21mg (1.41%), Potassium: 44.54mg (1.27%), Iron: 0.21mg (1.19%)