



## Bourbon-Pecan Pound Cake Truffles

 Dairy Free

READY IN



45 min.

SERVINGS



36

CALORIES



79 kcal

DESSERT

### Ingredients

- ☐ 2 tablespoons bourbon
- ☐ 0.3 cup pecans toasted chopped
- ☐ 0.8 cup pecans toasted finely chopped
- ☐ 0.5 round cake
- ☐ 36 servings powdered sugar
- ☐ 0.5 cup vanilla frosting

### Equipment

- ☐ bowl

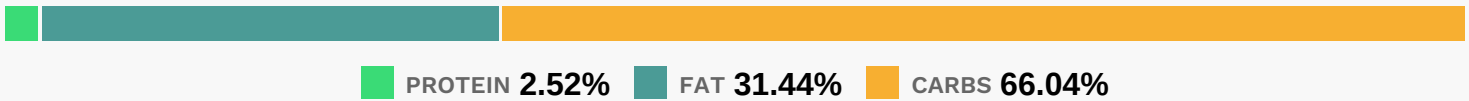
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wax paper

## Directions

- ☐
- Crumble half of Million Dollar Pound Cake into a large bowl; stir in Vanilla Buttercream Frosting, 1/3 cup chopped toasted pecans, and bourbon until mixture holds its shape. Shape into 1-inch balls, and place on wax paper.
- ☐
- Roll truffles in 3/4 cup finely chopped toasted pecans, and dust with powdered sugar.

## Nutrition Facts



## Properties

Glycemic Index:2.17, Glycemic Load:0.93, Inflammation Score:-1, Nutrition Score:1.0495652111004%

## Flavonoids

Cyanidin: 0.32mg, Cyanidin: 0.32mg, Cyanidin: 0.32mg, Cyanidin: 0.32mg Delphinidin: 0.22mg, Delphinidin: 0.22mg, Delphinidin: 0.22mg, Delphinidin: 0.22mg Catechin: 0.22mg, Catechin: 0.22mg, Catechin: 0.22mg, Catechin: 0.22mg Epigallocatechin: 0.17mg, Epigallocatechin: 0.17mg, Epigallocatechin: 0.17mg, Epigallocatechin: 0.17mg Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg Epigallocatechin 3-gallate: 0.07mg, Epigallocatechin 3-gallate: 0.07mg, Epigallocatechin 3-gallate: 0.07mg, Epigallocatechin 3-gallate: 0.07mg

## Nutrients (% of daily need)

Calories: 78.83kcal (3.94%), Fat: 2.77g (4.26%), Saturated Fat: 0.31g (1.94%), Carbohydrates: 13.07g (4.36%), Net Carbohydrates: 12.76g (4.64%), Sugar: 11.45g (12.72%), Cholesterol: 4.25mg (1.42%), Sodium: 31.9mg (1.39%), Alcohol: 0.28g (100%), Alcohol %: 1.85% (100%), Protein: 0.5g (1%), Manganese: 0.14mg (7.16%), Vitamin B1: 0.03mg (2.01%), Copper: 0.04mg (1.95%), Vitamin B2: 0.03mg (1.54%), Phosphorus: 14.56mg (1.46%), Fiber: 0.31g (1.23%), Iron: 0.2mg (1.1%), Zinc: 0.16mg (1.06%), Magnesium: 4.09mg (1.02%)