



Brown Butter Pound Cake

READY IN



300 min.

SERVINGS



3

CALORIES



1274 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 2 cups cake flour sifted (not self-rising; sift before measuring)
- ☐ 4 large eggs
- ☐ 0.5 cup granulated sugar
- ☐ 0.5 cup brown sugar light packed
- ☐ 0.5 teaspoon salt
- ☐ 2.3 sticks butter unsalted
- ☐ 0.5 teaspoon vanilla extract pure

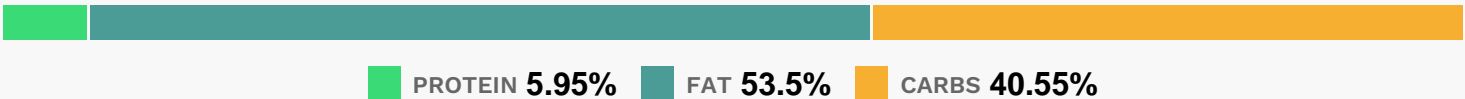
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ loaf pan
- ☐ hand mixer

Directions

- ☐ Preheat oven to 325°F with rack in middle. Butter and lightly flour an 8 1/2-by 4 1/2-inch loaf pan.
- ☐ Heat butter in a 10-inch heavy skillet over medium heat until milk solids on bottom are a dark chocolate brown.
- ☐ Transfer to a shallow bowl and chill in freezer until just congealed, about 15 minutes.
- ☐ Whisk together flour, baking powder, and salt.
- ☐ Beat together brown butter and sugars with an electric mixer until fluffy, about 2 minutes.
- ☐ Add eggs 1 at a time, beating well after each addition. Beat in vanilla.
- ☐ At low speed, mix in flour mixture until just incorporated.
- ☐ Transfer batter to pan, smoothing top, then rap pan on counter to settle batter.
- ☐ Bake until golden-brown and a wooden pick inserted into center comes out clean, 1 to 1 1/4 hours. Cool in pan 30 minutes, then invert cake onto a rack and cool completely, right side up, 1 hour.

Nutrition Facts



Properties

Glycemic Index:76.36, Glycemic Load:62.76, Inflammation Score:-8, Nutrition Score:17.234782364057%

Nutrients (% of daily need)

Calories: 1274.12kcal (63.71%), Fat: 76.57g (117.8%), Saturated Fat: 45.82g (286.4%), Carbohydrates: 130.6g (43.53%), Net Carbohydrates: 128.59g (46.76%), Sugar: 69.47g (77.19%), Cholesterol: 430.21mg (143.4%), Sodium: 645.23mg (28.05%), Alcohol: 0.23g (100%), Alcohol %: 0.09% (100%), Protein: 19.15g (38.3%), Selenium: 55.04µg (78.63%), Vitamin A: 2479.57IU (49.59%), Manganese: 0.71mg (35.48%), Phosphorus: 263.89mg (26.39%), Vitamin B2: 0.39mg (22.97%), Vitamin E: 3mg (20%), Calcium: 179.6mg (17.96%), Vitamin D: 2.6µg (17.36%), Folate: 61.74µg (15.44%), Vitamin B5: 1.53mg (15.29%), Iron: 2.36mg (13.12%), Vitamin B12: 0.74µg (12.29%), Copper: 0.23mg (11.69%), Zinc: 1.66mg (11.07%), Magnesium: 34.28mg (8.57%), Vitamin B6: 0.16mg (8.1%), Fiber: 2g (8.01%), Potassium: 246.44mg (7.04%), Vitamin B1: 0.1mg (6.51%), Vitamin K: 6.38µg (6.08%), Vitamin B3: 0.96mg (4.81%)