



Brown Sugar and Chocolate Chip Pound Cake with Maple-Espresso Glaze

READY IN



45 min.

SERVINGS



12

CALORIES



614 kcal

DESSERT

Ingredients

- ☐ 3 cups all purpose flour divided
- ☐ 1 teaspoon double-acting baking powder
- ☐ 2 teaspoons baking soda
- ☐ 1 cup buttermilk
- ☐ 4 large eggs
- ☐ 1.5 cups brown sugar packed ()
- ☐ 1.5 teaspoons espresso powder instant
- ☐ 1 teaspoon maple extract

- ☐ 2 tablespoons maple syrup pure
- ☐ 1 cup powdered sugar
- ☐ 0.8 teaspoon salt
- ☐ 12 ounce semi chocolate chips
- ☐ 1 cup butter unsalted room temperature (2 sticks)
- ☐ 2.5 teaspoons vanilla extract
- ☐ 2 tablespoons whipping cream ()

Equipment

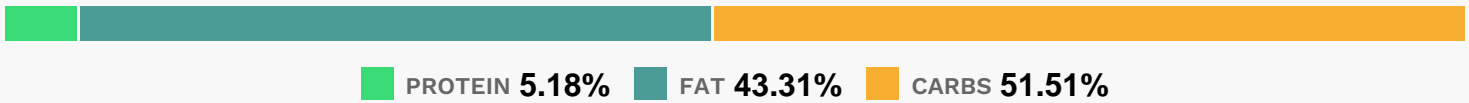
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ kugelhopf pan

Directions

- ☐ Preheat oven to 325°F. Butter 12-cup Bundt pan. Spray pan generously with nonstick spray. Dust pan lightly with flour.
- ☐ Mix chocolate chips and 2 tablespoons flour in medium bowl. Sift remaining flour with baking soda, baking powder, and salt into another medium bowl. Using electric mixer, beat butter and brown sugar in large bowl until fluffy, about 3 minutes. Beat in vanilla extract and maple extract.
- ☐ Add eggs, 1 at a time, beating well after each addition.
- ☐ Mix in flour mixture in 3 additions alternately with buttermilk in 2 additions, beginning and ending with flour mixture. Fold in chocolate chip mixture.
- ☐ Transfer batter to prepared pan, spreading evenly.
- ☐ Bake cake until tester inserted near center comes out clean and cake begins to pull away from sides of pan, about 1 hour. Cool cake in pan on rack 30 minutes. Invert cake onto rack and cool completely.

- ☐
- Mixing the chocolate chips with a little flour before adding them to the batter helps the chips stay evenly suspended in the batter and evenly distributed throughout the baked cake (otherwise, they may sink to the bottom).
- ☐
- Combine powdered sugar, maple syrup, 2 tablespoons cream, and espresso powder in medium bowl.
- ☐
- Whisk until smooth, adding more cream by 1/2 teaspoonfuls if glaze is too thick to drizzle. Spoon glaze decoratively over top of cake; let stand at room temperature until glaze is firm, about 1 hour. DO AHEAD: Can be made 1 day ahead. Cover with cake dome and let stand at room temperature.

Nutrition Facts



Properties

Glycemic Index:19.54, Glycemic Load:18.46, Inflammation Score:-6, Nutrition Score:12.541304350709%

Nutrients (% of daily need)

Calories: 613.68kcal (30.68%), Fat: 29.66g (45.63%), Saturated Fat: 17.49g (109.3%), Carbohydrates: 79.38g (26.46%), Net Carbohydrates: 76.27g (27.73%), Sugar: 50.17g (55.75%), Cholesterol: 109.4mg (36.47%), Sodium: 422.28mg (18.36%), Alcohol: 0.29g (100%), Alcohol %: 0.23% (100%), Caffeine: 28.31mg (9.44%), Protein: 7.99g (15.97%), Manganese: 0.69mg (34.71%), Selenium: 19.5µg (27.86%), Copper: 0.43mg (21.68%), Iron: 3.8mg (21.08%), Vitamin B2: 0.34mg (19.71%), Vitamin B1: 0.27mg (18.28%), Phosphorus: 172.28mg (17.23%), Folate: 66.96µg (16.74%), Magnesium: 65.1mg (16.28%), Vitamin A: 646.65IU (12.93%), Fiber: 3.11g (12.45%), Vitamin B3: 2.19mg (10.97%), Calcium: 107.29mg (10.73%), Zinc: 1.32mg (8.79%), Potassium: 301.12mg (8.6%), Vitamin B5: 0.62mg (6.17%), Vitamin D: 0.92µg (6.11%), Vitamin E: 0.84mg (5.58%), Vitamin B12: 0.33µg (5.46%), Vitamin B6: 0.07mg (3.59%), Vitamin K: 3.65µg (3.48%)