



Brown Sugar Pound Cake

READY IN



45 min.

SERVINGS



10

CALORIES



637 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 16 ounce brown sugar
- ☐ 0.5 cup butter softened
- ☐ 5 eggs
- ☐ 1 cup evaporated milk
- ☐ 3 cups flour all-purpose
- ☐ 2 teaspoons peppermint flavoring
- ☐ 0.5 teaspoon salt
- ☐ 1 cup shortening

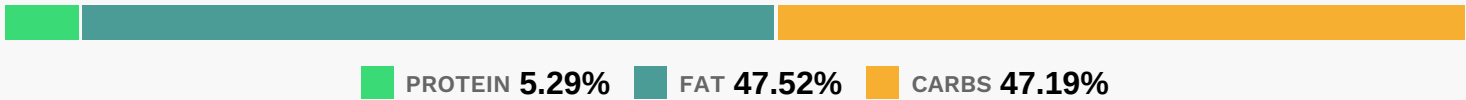
Equipment

- ☐ frying pan
- ☐ oven
- ☐ mixing bowl

Directions

- ☐ Combine shortening and butter in a large mixing bowl; mix well. Gradually add sugar, beating until light and fluffy.
- ☐ Add eggs, one at a time, beating well after each addition.
- ☐ Combine flour, salt, and baking powder; add to creamed mixture alternately with milk, beginning and ending with flour mixture.
- ☐ Mix well after each addition. Stir in flavoring.
- ☐ Pour batter into a well greased 10-inch tube pan.
- ☐ Bake at 325 for 1 hour and 20 minutes or until cake tests done. Cool in pan 10 to 15 minutes; remove from pan, and cool completely.
- ☐ Spread Brown Sugar Frosting over top of cake.

Nutrition Facts



Properties

Glycemic Index:16.7, Glycemic Load:20.75, Inflammation Score:-5, Nutrition Score:10.545652156291%

Nutrients (% of daily need)

Calories: 637.28kcal (31.86%), Fat: 34g (52.31%), Saturated Fat: 8.92g (55.78%), Carbohydrates: 75.96g (25.32%), Net Carbohydrates: 74.95g (27.25%), Sugar: 46.71g (51.9%), Cholesterol: 89.15mg (29.72%), Sodium: 316.73mg (13.77%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 8.52g (17.04%), Selenium: 20.59µg (29.42%), Vitamin B2: 0.37mg (21.74%), Vitamin B1: 0.32mg (21.35%), Folate: 81.55µg (20.39%), Manganese: 0.29mg (14.64%), Phosphorus: 144.02mg (14.4%), Iron: 2.53mg (14.07%), Calcium: 136.8mg (13.68%), Vitamin E: 1.9mg (12.68%), Vitamin A: 585.02IU (11.7%), Vitamin B3: 2.33mg (11.66%), Vitamin K: 11.24µg (10.7%), Vitamin B5: 0.87mg (8.71%), Potassium: 212mg (6.06%), Magnesium: 21.42mg (5.35%), Zinc: 0.75mg (5.03%), Copper: 0.1mg (4.77%), Vitamin B6: 0.09mg (4.32%), Vitamin B12: 0.25µg (4.12%), Fiber: 1.01g (4.05%), Vitamin D: 0.47µg (3.1%)