



## Brown Sugar Pound Cake With Creamy Holiday Glaze

READY IN



45 min.

SERVINGS



12

CALORIES



427 kcal

DESSERT

### Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 12 servings creamy holiday glaze
- ☐ 1 cup firmly domino brown sugar dark packed
- ☐ 1 cup butter softened
- ☐ 5 large eggs
- ☐ 3 cups flour all-purpose
- ☐ 1 cup domino granulated sugar

- ☐ 1 cup milk
- ☐ 0.5 teaspoon salt
- ☐ 2 teaspoons vanilla extract

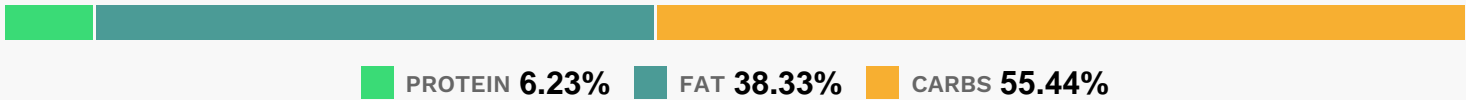
## Equipment

- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer

## Directions

- ☐ Beat butter at medium speed with an electric mixer until creamy; gradually add dark brown and granulated sugars, beating well.
- ☐ Add eggs, 1 at a time, beating until blended after each addition.
- ☐ Combine flour and next 3 ingredients; add to butter mixture alternately with milk, beginning and ending with flour mixture. Beat at low speed until blended after each addition. Stir in vanilla.
- ☐ Pour into a greased and floured 10-inch tube pan.
- ☐ Bake at 325 for 1 hour and 30 minutes or until a wooden pick inserted in center comes out clean. Cool in pan on a wire rack 10 minutes.
- ☐ Remove from pan; cool completely on a wire rack.
- ☐ Serve with warm Creamy Holiday Glaze.

## Nutrition Facts



## Properties

Glycemic Index:27.09, Glycemic Load:29.3, Inflammation Score:-5, Nutrition Score:7.9234782094541%

## Nutrients (% of daily need)

Calories: 427.22kcal (21.36%), Fat: 18.33g (28.21%), Saturated Fat: 10.8g (67.51%), Carbohydrates: 59.67g (19.89%), Net Carbohydrates: 58.83g (21.39%), Sugar: 35.65g (39.61%), Cholesterol: 120.61mg (40.2%), Sodium: 325.09mg (14.13%), Alcohol: 0.23g (100%), Alcohol %: 0.23% (100%), Protein: 6.7g (13.41%), Selenium: 17.89µg (25.55%), Vitamin B1: 0.27mg (17.74%), Vitamin B2: 0.29mg (16.93%), Folate: 67.73µg (16.93%), Vitamin A: 618.17IU (12.36%), Manganese: 0.23mg (11.7%), Iron: 1.98mg (10.98%), Phosphorus: 104.5mg (10.45%), Vitamin B3: 1.91mg (9.56%), Calcium: 71.21mg (7.12%), Vitamin B5: 0.58mg (5.77%), Vitamin B12: 0.33µg (5.46%), Vitamin E: 0.69mg (4.58%), Vitamin D: 0.64µg (4.27%), Zinc: 0.6mg (3.97%), Copper: 0.07mg (3.53%), Potassium: 122.98mg (3.51%), Magnesium: 13.97mg (3.49%), Vitamin B6: 0.07mg (3.49%), Fiber: 0.84g (3.38%), Vitamin K: 1.54µg (1.47%)