

Butter Pound Cake

 Vegetarian

READY IN



120 min.

SERVINGS



10

CALORIES



733 kcal

DESSERT

Ingredients

- ☐ 1 cup butter
- ☐ 6 eggs
- ☐ 3 cups flour all-purpose
- ☐ 1 pint heavy whipping cream
- ☐ 2 teaspoons lemon extract
- ☐ 1 tablespoon vanilla extract
- ☐ 3 cups sugar white

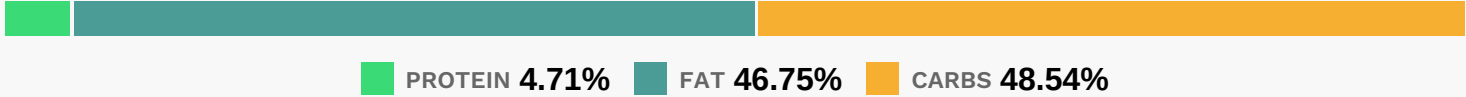
Equipment

- ☐ frying pan
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Preheat oven to 325 degrees F (165 degrees C). Grease and flour one 9 or 10 inch tube pan.
- ☐ With an electric mixer, cream butter and sugar until fluffy.
- ☐ Add eggs, one at a time and mix well.
- ☐ Introduce the flour, one cup at a time while adding cream a little at a time until all flour and cream is mixed in well.
- ☐ Add the vanilla and lemon flavoring and blend well.
- ☐ Pour batter into prepared pan.
- ☐ Bake at 325 degrees F (165 degrees C) for 1-1/2 hours or until center springs back from small amount of pressure. Immediately turn out on cake rack to cool.

Nutrition Facts



Properties

Glycemic Index:19.51, Glycemic Load:62.6, Inflammation Score:-7, Nutrition Score:10.483043456855%

Nutrients (% of daily need)

Calories: 732.63kcal (36.63%), Fat: 38.56g (59.33%), Saturated Fat: 23.44g (146.47%), Carbohydrates: 90.09g (30.03%), Net Carbohydrates: 89.08g (32.39%), Sugar: 61.64g (68.49%), Cholesterol: 200.48mg (66.83%), Sodium: 197.69mg (8.6%), Alcohol: 0.45g (100%), Alcohol %: 0.29% (100%), Protein: 8.74g (17.48%), Selenium: 22.82µg (32.61%), Vitamin A: 1405.4IU (28.11%), Vitamin B2: 0.42mg (24.42%), Vitamin B1: 0.32mg (21.05%), Folate: 83.61µg (20.9%), Manganese: 0.27mg (13.45%), Iron: 2.29mg (12.7%), Phosphorus: 125.74mg (12.57%), Vitamin B3: 2.28mg (11.4%), Vitamin D: 1.29µg (8.57%), Vitamin E: 1.26mg (8.41%), Vitamin B5: 0.71mg (7.15%), Vitamin B12: 0.35µg (5.82%), Calcium: 57.83mg (5.78%), Zinc: 0.74mg (4.96%), Copper: 0.08mg (4.17%), Fiber: 1.01g (4.05%), Vitamin B6: 0.08mg (3.95%), Magnesium: 15.34mg (3.84%), Potassium: 130.08mg (3.72%), Vitamin K: 3.29µg (3.14%)