



## Buttermilk Bundt Cakes

 Vegetarian

READY IN



55 min.

SERVINGS



18

CALORIES



245 kcal

DESSERT

### Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 12 tablespoons butter softened
- ☐ 3 large eggs
- ☐ 3 cups flour all-purpose
- ☐ 1.8 cups granulated sugar
- ☐ 0.5 teaspoon lemon rind grated
- ☐ 1 cup buttermilk low-fat

- ☐ 0.3 cup powdered sugar
- ☐ 0.5 teaspoon salt
- ☐ 1.5 teaspoons vanilla extract

## Equipment

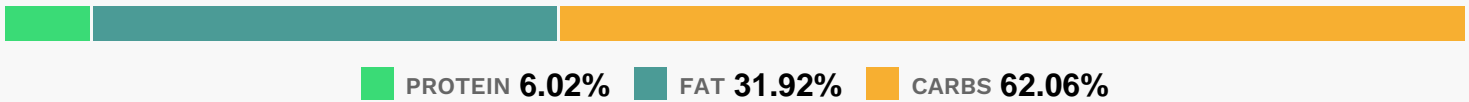
- ☐ bowl
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ wire rack
- ☐ blender
- ☐ microwave
- ☐ measuring cup

## Directions

- ☐ Preheat oven to 350
- ☐ Coat 18 mini Bundt cups with baking spray.
- ☐ Weigh or lightly spoon flour into dry measuring cups, and level with a knife.
- ☐ Combine flour, baking powder, baking soda, and 1/2 teaspoon salt in a bowl, stirring well with a whisk.
- ☐ Place granulated sugar and 12 tablespoons butter in a large bowl; beat with a mixer at medium speed until well blended.
- ☐ Add eggs, 1 at a time, beating well after each addition. Beat in vanilla and rind.
- ☐ Add flour mixture and buttermilk alternately to butter mixture, beginning and ending with flour mixture.
- ☐ Spoon batter evenly into prepared pans.
- ☐ Bake at 350 for 18 minutes or until a wooden pick inserted in centers comes out with moist crumbs clinging. Cool 5 minutes in pans on a wire rack; remove from pans.
- ☐ Dust tops of cakes with powdered sugar.
- ☐ VARIATION 1: Cranberry–Orange Bundt Cakes

- ☐ Prepare Buttermilk Bundt Cakes batter, reducing vanilla to 1 teaspoon, omitting lemon rind, and decreasing buttermilk to 3/4 cup.
- ☐ Combine 1 cup sweetened, dried cranberries and 1/2 cup fresh orange juice in a microwave-safe dish. Microwave at HIGH for 1 minute; let stand 10 minutes. Fold cranberry mixture into batter. Omit 1/3 cup powdered sugar.
- ☐ Combine 2 cups powdered sugar, 1/4 cup fresh orange juice, 1 tablespoon melted butter, and 2 teaspoons grated orange rind, stirring until smooth. Dip tops of cooled cakes in glaze; let stand until set. CALORIES 331; FAT 4g (sat 6g); SODIUM 262mg
- ☐ Dip & Swirl: For a glaze that completely covers the cakes, dip the tops into glaze and swirl them around a bit to make sure the glaze coats and sticks.
- ☐ VARIATION 2: Hummingbird Bundt Cakes with Bourbon Glaze
- ☐ Prepare Buttermilk Bundt Cakes, adding 1 1/2 teaspoons ground cinnamon to flour mixture. Decrease vanilla to 1 teaspoon, and omit lemon rind. Fold 1 cup chopped ripe banana, 1/2 cup chopped toasted pecans, and 1 (8-ounce) can crushed pineapple into batter.
- ☐ Combine 1/2 cup powdered sugar, 1 tablespoon bourbon, 1 tablespoon melted butter, and 1/4 teaspoon vanilla; stir until smooth.
- ☐ Drizzle over cakes. CALORIES 291; FAT 9g (sat 4g); SODIUM 269mg
- ☐ Doubling Up: You'll only need a touch of the bourbon glaze, but for sugar hounds, you can double the glaze and garnish with more.

## Nutrition Facts



## Properties

Glycemic Index:15.95, Glycemic Load:25.19, Inflammation Score:-3, Nutrition Score:4.5273912989575%

## Nutrients (% of daily need)

Calories: 244.73kcal (12.24%), Fat: 8.77g (13.49%), Saturated Fat: 5.18g (32.37%), Carbohydrates: 38.36g (12.79%), Net Carbohydrates: 37.79g (13.74%), Sugar: 22.35g (24.84%), Cholesterol: 51.6mg (17.2%), Sodium: 264.78mg (11.51%), Alcohol: 0.11g (100%), Alcohol %: 0.19% (100%), Protein: 3.72g (7.45%), Selenium: 10.11µg (14.45%), Vitamin B1: 0.17mg (11.46%), Folate: 43µg (10.75%), Vitamin B2: 0.17mg (9.95%), Manganese: 0.15mg (7.33%), Iron: 1.18mg (6.57%), Phosphorus: 62.87mg (6.29%), Vitamin B3: 1.25mg (6.25%), Vitamin A: 284.53IU (5.69%), Calcium: 51.98mg (5.2%), Vitamin B5: 0.27mg (2.66%), Fiber: 0.57g (2.28%), Vitamin E: 0.32mg (2.16%), Zinc: 0.32mg (2.14%), Vitamin B12: 0.12µg (1.99%), Copper: 0.04mg (1.97%), Magnesium: 7.41mg (1.85%), Potassium: 57.28mg (1.64%),

Vitamin B6: 0.03mg (1.42%), Vitamin D: 0.17µg (1.11%)