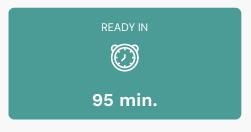


Buttery Cinnamon Cake







DESSERT

Ingredients

1 tablespoon double-acting baking powder
6 tablespoons butter
3 eggs
2 cups flour all-purpose
O.8 teaspoon ground cinnamon
0.7 cup milk
O.8 teaspoon salt
0.7 cup shortening

1 teaspoon vanilla extract

	0.3 cup water
	0.5 cup sugar white
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Εq	juipment
	bowl
	frying pan
	sauce pan
	oven
	wire rack
	toothpicks
	kugelhopf pan
Di	rections
	Preheat oven to 350 degrees F (175 degrees C). Grease and lightly flour a 10 inch Bundt pan. Stir together the flour, baking powder, 1 teaspoon ground cinnamon and salt; set aside.
	In a large bowl, beat shortening, 11/3 cups white sugar and 11/2 teaspoon vanilla until light and fluffy.
	Add eggs one at a time, beating for at least 1 minute after each egg. Beat in the flour mixture alternately with the milk.
	Pour batter into prepared pan.
	Bake in the preheated oven for 40 to 45 minutes, or until a toothpick inserted into the center of the cake comes out clean.
	Let cool in pan for 10 minutes, then turn out onto a wire rack.
	Remove cake from pan while it is still warm, and poke holes around the top of the cake with a fork.
	Pour the warm cinnamon syrup into the holes and onto the top and sides of the cake.
	To Make Cinnamon Syrup: In a saucepan, combine 1/2 cup white sugar, butter, water, 1 teaspoon vanilla and 3/4 teaspoons ground cinnamon.
	Heat and stir until butter melts.

Nutrition Facts

Properties

Glycemic Index:33.01, Glycemic Load:21.38, Inflammation Score:-3, Nutrition Score:6.6621738624476%

Nutrients (% of daily need)

Calories: 341.34kcal (17.07%), Fat: 22.53g (34.67%), Saturated Fat: 8.49g (53.06%), Carbohydrates: 30.4g (10.13%), Net Carbohydrates: 29.64g (10.78%), Sugar: 10.94g (12.15%), Cholesterol: 69.12mg (23.04%), Sodium: 382.14mg (16.61%), Alcohol: 0.14g (100%), Alcohol %: 0.18% (100%), Protein: 4.86g (9.71%), Selenium: 12.99µg (18.55%), Vitamin B1: 0.21mg (14.26%), Folate: 52.22µg (13.05%), Vitamin B2: 0.21mg (12.44%), Calcium: 105.81mg (10.58%), Manganese: 0.2mg (10.15%), Phosphorus: 97.99mg (9.8%), Iron: 1.55mg (8.63%), Vitamin E: 1.2mg (7.99%), Vitamin K: 8.07µg (7.68%), Vitamin B3: 1.51mg (7.55%), Vitamin A: 307.99IU (6.16%), Vitamin B5: 0.48mg (4.75%), Vitamin B12: 0.22µg (3.66%), Fiber: 0.76g (3.03%), Vitamin D: 0.44µg (2.95%), Zinc: 0.43mg (2.83%), Magnesium: 9.75mg (2.44%), Copper: 0.05mg (2.43%), Vitamin B6: 0.04mg (2.2%), Potassium: 73.1mg (2.09%)