



## Buttery Cinnamon Cake

READY IN



95 min.

SERVINGS



10

CALORIES



341 kcal

DESSERT

## Ingredients

- ☐ 1 tablespoon double-acting baking powder
- ☐ 6 tablespoons butter
- ☐ 3 eggs
- ☐ 2 cups flour all-purpose
- ☐ 0.8 teaspoon ground cinnamon
- ☐ 0.7 cup milk
- ☐ 0.8 teaspoon salt
- ☐ 0.7 cup shortening
- ☐ 1 teaspoon vanilla extract

- ☐ 0.3 cup water
- ☐ 0.5 cup sugar white

## Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ wire rack
- ☐ toothpicks
- ☐ kugelhopf pan

## Directions

- ☐ 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, 1 1/3 cups white sugar and 1 1/2 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



**PROTEIN 5.65%** **FAT 58.98%** **CARBS 35.37%**

## 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%)