

Buttery Pound Cake

READY IN



15 min.

SERVINGS



12

CALORIES



660 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon almond extract
- ☐ 1 pound butter softened
- ☐ 12 servings toppings: chocolate sauce and strawberries sliced
- ☐ 6 large eggs
- ☐ 4 cups flour all-purpose
- ☐ 0.3 cup milk
- ☐ 3 cups sugar
- ☐ 1 teaspoon vanilla extract

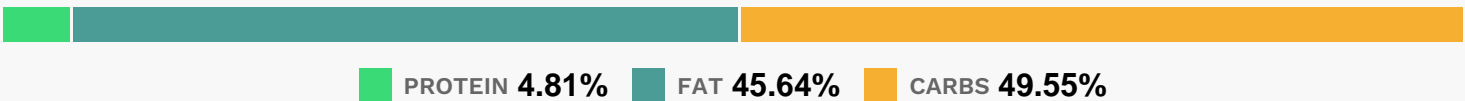
Equipment

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

Directions

- ☐ Beat butter and sugar at medium speed with an electric mixer until light and fluffy.
- ☐ Add eggs, 1 at a time, beating just until the yellow disappears after each addition.
- ☐ Add extracts, beating just until blended. Gradually add flour, beating at low speed until combined.
- ☐ Add milk, beating until smooth.
- ☐ Pour batter into a greased and floured 12-cup Bundt pan.
- ☐ Bake at 325 for 1 hour and 20 minutes or until a long wooden pick inserted in center of cake comes out clean. Cool in pan on a wire rack 15 minutes.
- ☐ Remove from pan; cool completely on wire rack.
- ☐ Serve with desired toppings.

Nutrition Facts



Properties

Glycemic Index:19.42, Glycemic Load:58.04, Inflammation Score:-6, Nutrition Score:9.8065218303515%

Nutrients (% of daily need)

Calories: 659.94kcal (33%), Fat: 33.91g (52.17%), Saturated Fat: 20.44g (127.76%), Carbohydrates: 82.81g (27.6%), Net Carbohydrates: 81.65g (29.69%), Sugar: 50.86g (56.52%), Cholesterol: 175.09mg (58.36%), Sodium: 285.96mg (12.43%), Alcohol: 0.17g (100%), Alcohol %: 0.13% (100%), Protein: 8.04g (16.09%), Selenium: 22.63µg (32.33%), Vitamin B1: 0.34mg (22.88%), Folate: 89.17µg (22.29%), Vitamin A: 1090.61IU (21.81%), Vitamin B2: 0.35mg (20.77%),

Manganese: 0.3mg (14.91%), Iron: 2.42mg (13.43%), Vitamin B3: 2.51mg (12.53%), Phosphorus: 111.42mg (11.14%), Vitamin E: 1.19mg (7.96%), Vitamin B5: 0.63mg (6.34%), Vitamin B12: 0.32µg (5.4%), Fiber: 1.15g (4.61%), Zinc: 0.69mg (4.6%), Copper: 0.09mg (4.27%), Calcium: 38.7mg (3.87%), Vitamin D: 0.57µg (3.83%), Magnesium: 14.28mg (3.57%), Vitamin B6: 0.07mg (3.32%), Potassium: 102.9mg (2.94%), Vitamin K: 2.89µg (2.75%)