



Buttery Raspberry Lemon Cake

READY IN



90 min.

SERVINGS



15

CALORIES



331 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 0.3 teaspoon baking soda
- ☐ 1 cup butter softened
- ☐ 3 large eggs
- ☐ 2.5 cups flour
- ☐ 1.3 cups granulated sugar
- ☐ 0.3 cup lemon curd
- ☐ 0.5 cup milk low-fat
- ☐ 0.3 cup yogurt plain low-fat

- ☐ 15 servings powdered sugar
- ☐ 18 oz raspberries
- ☐ 0.3 teaspoon salt
- ☐ 1 teaspoon vanilla extract

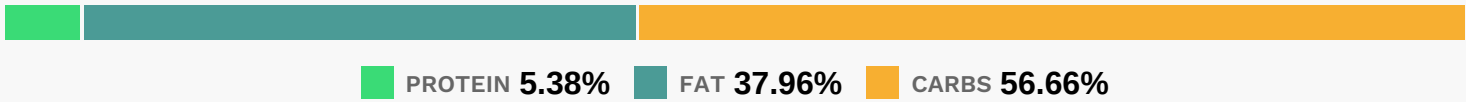
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ blender
- ☐ baking pan
- ☐ toothpicks
- ☐ aluminum foil

Directions

- ☐ Preheat oven to 32
- ☐ Butter a 9- by 13-in. baking pan. In a large bowl with a mixer on medium speed, beat butter and granulated sugar until fluffy. Beat in eggs, salt, vanilla, yogurt, milk, and lemon curd until mostly blended.
- ☐ Add flour, baking soda, and baking powder to bowl and beat until smooth.
- ☐ Spread half of batter in pan and scatter half of raspberries on top. Gently spread remaining batter over berries. Scatter remaining berries on top.
- ☐ Bake until a toothpick inserted in center comes out clean, about 1 hour; if cake begins to brown too quickly, tent with foil.
- ☐ Let cake cool about 1 hour, then dust lightly with powdered sugar.
- ☐ *Find with jams at grocery stores.

Nutrition Facts



Properties

Glycemic Index:20.87, Glycemic Load:23.65, Inflammation Score:-4, Nutrition Score:7.1047826487085%

Flavonoids

Cyanidin: 15.57mg, Cyanidin: 15.57mg, Cyanidin: 15.57mg, Cyanidin: 15.57mg Petunidin: 0.11mg, Petunidin: 0.11mg, Petunidin: 0.11mg, Petunidin: 0.11mg Delphinidin: 0.45mg, Delphinidin: 0.45mg, Delphinidin: 0.45mg, Delphinidin: 0.45mg Malvidin: 0.04mg, Malvidin: 0.04mg, Malvidin: 0.04mg, Malvidin: 0.04mg Pelargonidin: 0.33mg, Pelargonidin: 0.33mg, Pelargonidin: 0.33mg, Pelargonidin: 0.33mg Peonidin: 0.04mg, Peonidin: 0.04mg, Peonidin: 0.04mg, Peonidin: 0.04mg Catechin: 0.45mg, Catechin: 0.45mg, Catechin: 0.45mg, Catechin: 0.45mg Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg Epicatechin: 1.2mg, Epicatechin: 1.2mg, Epicatechin: 1.2mg, Epicatechin: 1.2mg Epigallocatechin 3-gallate: 0.18mg, Epigallocatechin 3-gallate: 0.18mg, Epigallocatechin 3-gallate: 0.18mg, Epigallocatechin 3-gallate: 0.18mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Quercetin: 0.36mg, Quercetin: 0.36mg, Quercetin: 0.36mg, Quercetin: 0.36mg

Nutrients (% of daily need)

Calories: 331.03kcal (16.55%), Fat: 14.19g (21.83%), Saturated Fat: 8.44g (52.74%), Carbohydrates: 47.65g (15.88%), Net Carbohydrates: 44.87g (16.32%), Sugar: 29.03g (32.26%), Cholesterol: 70.38mg (23.46%), Sodium: 200.97mg (8.74%), Alcohol: 0.09g (100%), Alcohol %: 0.1% (100%), Protein: 4.53g (9.05%), Manganese: 0.37mg (18.75%), Selenium: 10.8µg (15.43%), Folate: 51.03µg (12.76%), Vitamin B1: 0.19mg (12.37%), Vitamin B2: 0.19mg (11.26%), Fiber: 2.78g (11.13%), Vitamin C: 8.95mg (10.84%), Vitamin A: 460.91IU (9.22%), Iron: 1.41mg (7.84%), Vitamin B3: 1.46mg (7.31%), Phosphorus: 72.72mg (7.27%), Vitamin E: 0.77mg (5.12%), Calcium: 46.38mg (4.64%), Vitamin B5: 0.43mg (4.26%), Magnesium: 15.28mg (3.82%), Vitamin K: 3.82µg (3.64%), Copper: 0.07mg (3.52%), Zinc: 0.5mg (3.36%), Potassium: 114.08mg (3.26%), Vitamin B12: 0.19µg (3.09%), Vitamin B6: 0.05mg (2.61%), Vitamin D: 0.29µg (1.91%)