



Cheddar Cheese Cake

 Vegetarian

READY IN



55 min.

SERVINGS



12

CALORIES



341 kcal

DESSERT

Ingredients

- 1 teaspoon double-acting baking powder
- 1 cup butter
- 0.7 cup cheddar cheese cubed
- 4 eggs
- 2.3 cups flour all-purpose
- 0.8 cup milk
- 1 cup sugar white

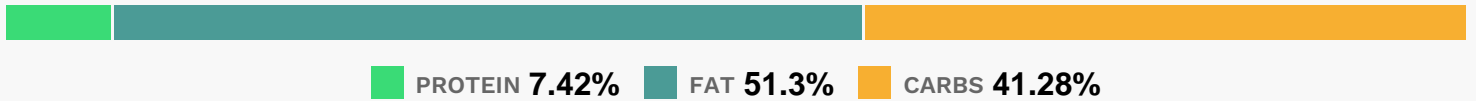
Equipment

- bowl
- frying pan
- oven
- knife
- baking pan

Directions

- Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.
- In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the Cheddar cheese.
- Combine the flour and baking powder; stir into the batter alternating with the milk until smooth.
- Pour into the prepared pan.
- Bake for 45 minutes in the preheated oven, or until a knife inserted into the center of the cake comes out clean.

Nutrition Facts



Properties

Glycemic Index:29.34, Glycemic Load:24.98, Inflammation Score:-4, Nutrition Score:6.70347824304%

Nutrients (% of daily need)

Calories: 341.02kcal (17.05%), Fat: 19.64g (30.22%), Saturated Fat: 11.71g (73.17%), Carbohydrates: 35.56g (11.85%), Net Carbohydrates: 34.93g (12.7%), Sugar: 17.52g (19.46%), Cholesterol: 103.34mg (34.45%), Sodium: 225.28mg (9.79%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 6.39g (12.79%), Selenium: 14.8µg (21.15%), Vitamin B2: 0.24mg (14.18%), Vitamin B1: 0.2mg (13.41%), Folate: 51.67µg (12.92%), Vitamin A: 639.54IU (12.79%), Phosphorus: 110.35mg (11.04%), Calcium: 99.16mg (9.92%), Manganese: 0.17mg (8.29%), Iron: 1.4mg (7.79%), Vitamin B3: 1.42mg (7.11%), Vitamin B12: 0.31µg (5.19%), Zinc: 0.66mg (4.43%), Vitamin E: 0.66mg (4.41%), Vitamin B5: 0.43mg (4.31%), Vitamin D: 0.5µg (3.33%), Magnesium: 10.91mg (2.73%), Fiber: 0.63g (2.53%), Vitamin B6: 0.05mg (2.47%), Copper: 0.05mg (2.39%), Potassium: 77.97mg (2.23%), Vitamin K: 1.63µg (1.56%)