



Cherry-Almond Cake

 Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



176 kcal

DESSERT

Ingredients

- ☐ 0.3 teaspoon almond extract
- ☐ 2 tablespoons almond paste
- ☐ 2 tablespoons almonds toasted chopped
- ☐ 1 teaspoon double-acting baking powder
- ☐ 3.5 tablespoons butter softened
- ☐ 3 tablespoons weight cream cheese fat-free
- ☐ 1 large eggs
- ☐ 1 cup flour all-purpose

- ☐ 0.7 cup granulated sugar
- ☐ 2 tablespoons granulated sugar
- ☐ 0.1 teaspoon ground cloves
- ☐ 0.3 cup milk 1% low-fat
- ☐ 1 teaspoon powdered sugar
- ☐ 0.1 teaspoon salt
- ☐ 14.5 ounce cherries red pitted drained canned

Equipment

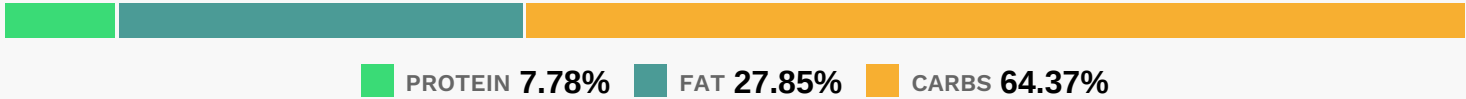
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ wire rack
- ☐ blender
- ☐ cake form
- ☐ measuring cup

Directions

- ☐ Preheat oven to 35
- ☐ Lightly spoon flour into a dry measuring cup; level with a knife.
- ☐ Combine flour, baking powder, salt, and cloves in a bowl, stirring with a whisk.
- ☐ Combine 2/3 cup granulated sugar and next 5 ingredients (2/3 cup granulated sugar through egg) in a large bowl; beat with a mixer at medium speed until blended.
- ☐ Add flour mixture and milk alternately to sugar mixture, beginning and ending with flour mixture.
- ☐ Pour batter into a 9-inch round cake pan coated with cooking spray.

- ☐ Combine almonds and 2 tablespoons granulated sugar; sprinkle over batter. Arrange cherries on top.
- ☐ Bake at 350 for 50 minutes or until a wooden pick inserted in center comes out clean. Cool in pan 10 minutes on a wire rack; remove from pan. Sift powdered sugar over top of cake.

Nutrition Facts



Properties

Glycemic Index:32.43, Glycemic Load:16.05, Inflammation Score:-3, Nutrition Score:4.4113043857657%

Flavonoids

Cyanidin: 10.39mg, Cyanidin: 10.39mg, Cyanidin: 10.39mg, Cyanidin: 10.39mg Pelargonidin: 0.09mg, Pelargonidin: 0.09mg, Pelargonidin: 0.09mg, Pelargonidin: 0.09mg Peonidin: 0.51mg, Peonidin: 0.51mg, Peonidin: 0.51mg, Peonidin: 0.51mg Catechin: 1.51mg, Catechin: 1.51mg, Catechin: 1.51mg, Catechin: 1.51mg Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg Epicatechin: 1.72mg, Epicatechin: 1.72mg, Epicatechin: 1.72mg, Epicatechin: 1.72mg Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Isorhamnetin: 0.06mg, Isorhamnetin: 0.06mg, Isorhamnetin: 0.06mg, Isorhamnetin: 0.06mg Kaempferol: 0.09mg, Kaempferol: 0.09mg, Kaempferol: 0.09mg, Kaempferol: 0.09mg Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg Quercetin: 0.79mg, Quercetin: 0.79mg, Quercetin: 0.79mg, Quercetin: 0.79mg

Nutrients (% of daily need)

Calories: 175.74kcal (8.79%), Fat: 5.6g (8.62%), Saturated Fat: 2.46g (15.37%), Carbohydrates: 29.12g (9.71%), Net Carbohydrates: 27.78g (10.1%), Sugar: 19.3g (21.44%), Cholesterol: 25.15mg (8.38%), Sodium: 126.54mg (5.5%), Alcohol: 0.03g (100%), Alcohol %: 0.04% (100%), Protein: 3.52g (7.04%), Manganese: 0.17mg (8.57%), Vitamin B2: 0.14mg (8.06%), Phosphorus: 80.19mg (8.02%), Selenium: 5.47µg (7.82%), Vitamin B1: 0.1mg (6.94%), Folate: 26.9µg (6.73%), Vitamin E: 0.96mg (6.4%), Calcium: 62.33mg (6.23%), Fiber: 1.34g (5.38%), Iron: 0.84mg (4.66%), Magnesium: 16.54mg (4.13%), Potassium: 138.12mg (3.95%), Vitamin B3: 0.79mg (3.95%), Copper: 0.07mg (3.53%), Vitamin A: 161.75IU (3.24%), Vitamin C: 2.4mg (2.91%), Vitamin B5: 0.25mg (2.55%), Zinc: 0.34mg (2.29%), Vitamin B12: 0.13µg (2.11%), Vitamin B6: 0.04mg (1.91%), Vitamin D: 0.16µg (1.04%), Vitamin K: 1.09µg (1.04%)