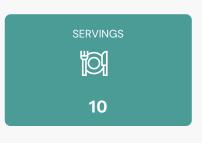


# **Cherry Almond Pound Cake**

airy Free







DESSERT

## **Ingredients**

O.3 teaspoon almond extract
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- 21 ounce cherry pie filling canned
- 1 cup confectioners' sugar
- 2 eggs
- 18.3 ounce cherry chip cake mix

### **Equipment**

- bowl
- frying pan

	oven	
	whisk	
	toothpicks	
Directions		
	Preheat an oven to 350 degrees F (175 degrees C). Grease and lightly flour a bundt or tube pan.	
	Combine the cake mix, pie filling, almond extract, and eggs in a large bowl.	
	Mix thoroughly by hand until well moistened.	
	Pour batter into prepared pan.	
	Bake in preheated oven until a toothpick inserted in the center comes out clean, about 45 minutes. Cool on rack for 15 minutes; invert cooled cake onto serving plate. Cool completely.	
	Whisk together the confectioners' sugar and 1/4 teaspoon almond extract in a small bowl.	
	Add drops of water until glaze is drizzling consistency. Spoon glaze over cooled cake.	
Nutrition Facts		
	PROTEIN 4.3%	

### **Properties**

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:5.5960869270822%

### Nutrients (% of daily need)

Calories: 320.48kcal (16.02%), Fat: 2.79g (4.29%), Saturated Fat: 1.3g (8.1%), Carbohydrates: 70.81g (23.6%), Net Carbohydrates: 69.88g (25.41%), Sugar: 33.55g (37.28%), Cholesterol: 32.74mg (10.91%), Sodium: 382mg (16.61%), Alcohol: 0.03g (100%), Alcohol %: 0.03% (100%), Protein: 3.46g (6.92%), Phosphorus: 200.72mg (20.07%), Calcium: 124.91mg (12.49%), Folate: 42.73µg (10.68%), Selenium: 7.46µg (10.66%), Vitamin B2: 0.16mg (9.67%), Vitamin B1: 0.13mg (8.71%), Iron: 1.31mg (7.29%), Vitamin B3: 1.32mg (6.62%), Manganese: 0.13mg (6.35%), Copper: 0.1mg (4.84%), Fiber: 0.93g (3.71%), Vitamin E: 0.54mg (3.62%), Vitamin A: 169.56IU (3.39%), Vitamin B5: 0.32mg (3.25%), Potassium: 107.12mg (3.06%), Magnesium: 10.93mg (2.73%), Vitamin C: 2.14mg (2.6%), Vitamin B6: 0.05mg (2.58%), Zinc: 0.38mg (2.55%), Vitamin K: 1.42µg (1.36%), Vitamin B12: 0.08µg (1.31%), Vitamin D: 0.18µg (1.17%)