



Cherry-Almond Skillet Cake

 Vegetarian

READY IN



50 min.

SERVINGS



8

CALORIES



539 kcal

DESSERT

Ingredients

- ☐ 1.5 cups granulated sugar
- ☐ 1 lemon zest grated
- ☐ 3 eggs
- ☐ 2 cups flour all-purpose
- ☐ 0.5 teaspoon salt
- ☐ 1 cup butter melted
- ☐ 2 teaspoons vanilla
- ☐ 1 teaspoon almond extract

- ☐ 1.5 cups cherries sweet frozen organic cascadian farm®
- ☐ 0.5 cup almonds sliced
- ☐ 2 tablespoons coarse salt white

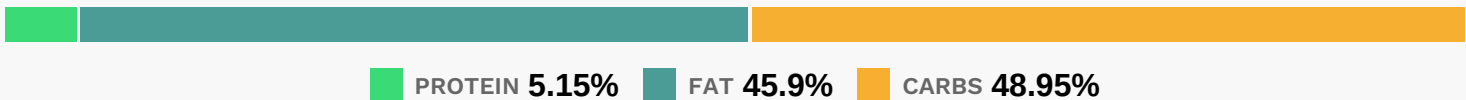
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ toothpicks

Directions

- ☐ Heat oven to 350°F. Grease 9-inch cast-iron skillet with shortening or butter.
- ☐ In large bowl, mix granulated sugar and lemon peel.
- ☐ Add eggs, one at a time, beating with whisk after each addition. Stir in flour and salt.
- ☐ Add melted butter, vanilla and almond extract; stir with whisk until combined.
- ☐ Pour batter into skillet. Spoon cherries evenly over batter.
- ☐ Sprinkle with almonds and sanding sugar.
- ☐ Bake 30 to 35 minutes or until toothpick inserted near center comes out clean. Cool on cooling rack 5 minutes before cutting.
- ☐ Serve warm.

Nutrition Facts



Properties

Glycemic Index:28.39, Glycemic Load:44.28, Inflammation Score:-6, Nutrition Score:9.4513043631678%

Flavonoids

Cyanidin: 7.96mg, Cyanidin: 7.96mg, Cyanidin: 7.96mg, Cyanidin: 7.96mg Pelargonidin: 0.07mg, Pelargonidin: 0.07mg, Pelargonidin: 0.07mg, Pelargonidin: 0.07mg Peonidin: 0.39mg, Peonidin: 0.39mg, Peonidin: 0.39mg, Peonidin: 0.39mg Catechin: 1.2mg, Catechin: 1.2mg, Catechin: 1.2mg, Catechin: 1.2mg Epigallocatechin: 0.24mg, Epigallocatechin: 0.24mg, Epigallocatechin: 0.24mg, Epigallocatechin: 0.24mg Epicatechin: 1.33mg, Epicatechin: 1.33mg, Epicatechin: 1.33mg, Epicatechin: 1.33mg Epicatechin 3–gallate: 0.01mg, Epicatechin 3–gallate: 0.01mg, Epicatechin 3–gallate: 0.01mg, Epicatechin 3–gallate: 0.01mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg Isorhamnetin: 0.16mg, Isorhamnetin: 0.16mg, Isorhamnetin: 0.16mg, Isorhamnetin: 0.16mg Kaempferol: 0.08mg, Kaempferol: 0.08mg, Kaempferol: 0.08mg, Kaempferol: 0.08mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.61mg, Quercetin: 0.61mg, Quercetin: 0.61mg, Quercetin: 0.61mg

Nutrients (% of daily need)

Calories: 539.43kcal (26.97%), Fat: 27.93g (42.97%), Saturated Fat: 15.38g (96.12%), Carbohydrates: 67.02g (22.34%), Net Carbohydrates: 64.84g (23.58%), Sugar: 41.37g (45.97%), Cholesterol: 122.39mg (40.8%), Sodium: 2096.57mg (91.16%), Alcohol: 0.52g (100%), Alcohol %: 0.43% (100%), Protein: 7.05g (14.11%), Selenium: 16.41µg (23.45%), Vitamin B2: 0.32mg (18.98%), Manganese: 0.38mg (18.85%), Vitamin B1: 0.27mg (18.18%), Folate: 69.46µg (17.36%), Vitamin A: 815.18IU (16.3%), Vitamin E: 2.34mg (15.62%), Iron: 2.09mg (11.63%), Phosphorus: 106.5mg (10.65%), Vitamin B3: 2.13mg (10.63%), Fiber: 2.19g (8.74%), Magnesium: 28.14mg (7.03%), Copper: 0.14mg (6.87%), Vitamin B5: 0.5mg (5.02%), Potassium: 167.17mg (4.78%), Zinc: 0.67mg (4.45%), Calcium: 42.28mg (4.23%), Vitamin C: 2.78mg (3.37%), Vitamin B12: 0.2µg (3.25%), Vitamin B6: 0.06mg (3.24%), Vitamin K: 2.67µg (2.55%), Vitamin D: 0.33µg (2.2%)