



Cinnamon Nut-Sour Cream Cake

READY IN



105 min.

SERVINGS



16

CALORIES



457 kcal

DESSERT

Ingredients

- 0.5 tsp baking soda
- 1 cup butter softened
- 16 servings cinnamon roll icing
- 1 cup knudsen cream sour
- 6 eggs
- 3 cups flour
- 2.5 cups granulated sugar divided
- 1 tsp ground cinnamon
- 2 Tbsp milk

- 1.5 cups powdered sugar
- 1 tsp vanilla
- 1 cup planters walnuts chopped

Equipment

- bowl
- frying pan
- oven
- wire rack
- blender
- toothpicks

Directions

- Heat oven to 325F.
- Combine flour and baking soda. Beat butter and 2-1/4 cups granulated sugar in large bowl with mixer until light and fluffy. Blend in vanilla.
- Add eggs, 1 at a time, beating well after each addition.
- Add flour mixture alternately with sour cream, mixing well after each addition.
- Pour half the batter into greased and floured 12-cup fluted tube pan or 10-inch tube pan.
- Combine cinnamon and remaining granulated sugar in medium bowl; stir in nuts.
- Sprinkle over batter in pan; cover with remaining batter.
- Bake 1 hour 15 min. to 1 hour 25 min. or until toothpick inserted near center of cake comes out clean. Cool in pan 10 min. Invert cake onto wire rack; gently remove pan. Cool cake completely.
- Mix powdered sugar and milk until blended; drizzle over cake.
- Let stand until icing is firm.

Nutrition Facts



PROTEIN 5.32% FAT 40.71% CARBS 53.97%

Properties

Glycemic Index:16.69, Glycemic Load:35.19, Inflammation Score:-5, Nutrition Score:7.719130427941%

Flavonoids

Cyanidin: 0.2mg, Cyanidin: 0.2mg, Cyanidin: 0.2mg, Cyanidin: 0.2mg

Nutrients (% of daily need)

Calories: 457.04kcal (22.85%), Fat: 21.09g (32.45%), Saturated Fat: 4.92g (30.77%), Carbohydrates: 62.9g (20.97%), Net Carbohydrates: 61.69g (22.43%), Sugar: 43.34g (48.16%), Cholesterol: 70.09mg (23.36%), Sodium: 210.08mg (9.13%), Alcohol: 0.09g (100%), Alcohol %: 0.09% (100%), Protein: 6.2g (12.4%), Manganese: 0.45mg (22.32%), Selenium: 14.2µg (20.28%), Vitamin B1: 0.22mg (14.73%), Folate: 58.83µg (14.71%), Vitamin B2: 0.24mg (14.27%), Vitamin A: 691.12IU (13.82%), Phosphorus: 99.49mg (9.95%), Iron: 1.65mg (9.17%), Copper: 0.17mg (8.41%), Vitamin B3: 1.5mg (7.5%), Magnesium: 20.91mg (5.23%), Vitamin E: 0.74mg (4.92%), Fiber: 1.21g (4.84%), Vitamin B5: 0.47mg (4.65%), Zinc: 0.67mg (4.44%), Calcium: 43.09mg (4.31%), Vitamin B6: 0.09mg (4.31%), Vitamin B12: 0.2µg (3.36%), Potassium: 108.78mg (3.11%), Vitamin D: 0.35µg (2.34%)