



Cinnamon Supper Cake

READY IN



40 min.

SERVINGS



8

CALORIES



263 kcal

DESSERT

Ingredients

- 1.5 teaspoons double-acting baking powder
- 1 tablespoon butter
- 0.8 cup confectioners' sugar
- 1 eggs
- 1 cup flour all-purpose
- 1 tablespoon ground cinnamon
- 0.5 cup milk
- 0.3 teaspoon salt
- 0.3 cup shortening

- 0.8 cup sugar
- 1 teaspoon vanilla extract

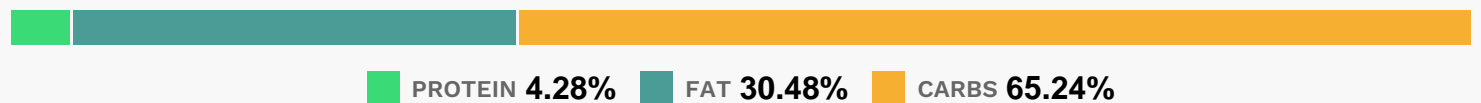
Equipment

- bowl
- frying pan
- oven
- toothpicks
- cake form

Directions

- Preheat oven to 375 degrees F (190 degrees C). Grease and flour a 9 inch round cake pan. Sift together the flour, baking powder, and salt; set aside.
- In a large bowl, cream together the shortening and sugar until light and fluffy. Beat in the egg, then stir in the vanilla and milk. Beat in the flour mixture, just until incorporated.
- Pour batter into prepared pan.
- Bake in the preheated oven for 20 to 25 minutes, or until a toothpick inserted into the center of the cake comes out clean. While cake is still warm, spread with butter, and sift confectioners' sugar and cinnamon over the top.

Nutrition Facts



Properties

Glycemic Index:41.26, Glycemic Load:22.19, Inflammation Score:-1, Nutrition Score:4.4260869824692%

Nutrients (% of daily need)

Calories: 263.33kcal (13.17%), Fat: 9.06g (13.94%), Saturated Fat: 2.98g (18.65%), Carbohydrates: 43.66g (14.55%), Net Carbohydrates: 42.7g (15.53%), Sugar: 30.6g (34%), Cholesterol: 26.05mg (8.68%), Sodium: 178.15mg (7.75%), Alcohol: 0.17g (100%), Alcohol %: 0.28% (100%), Protein: 2.86g (5.72%), Manganese: 0.29mg (14.3%), Selenium: 7.51µg (10.72%), Vitamin B1: 0.14mg (9%), Calcium: 79.16mg (7.92%), Folate: 31.29µg (7.82%), Vitamin B2: 0.13mg (7.68%), Phosphorus: 60.69mg (6.07%), Iron: 1.01mg (5.61%), Vitamin B3: 0.96mg (4.79%), Fiber: 0.95g (3.82%),

Vitamin K: 3.95µg (3.76%), Vitamin E: 0.53mg (3.54%), Vitamin B5: 0.26mg (2.59%), Vitamin B12: 0.13µg (2.24%),
Vitamin A: 101.09IU (2.02%), Vitamin D: 0.28µg (1.85%), Zinc: 0.27mg (1.78%), Magnesium: 6.83mg (1.71%), Copper:
0.03mg (1.63%), Potassium: 53.42mg (1.53%), Vitamin B6: 0.03mg (1.37%)