



Cold Oven Lemon Oreo Pound Cake

READY IN



90 min.

SERVINGS



8

CALORIES



406 kcal

DESSERT

Ingredients

- ☐ 0.3 teaspoon double-acting baking powder
- ☐ 6 ounces cake flour
- ☐ 3 large eggs at room temperature
- ☐ 1.3 cups granulated sugar
- ☐ 2 teaspoons lemon zest fresh packed
- ☐ 0.5 cup oreos lemon flavored chopped
- ☐ 0.5 teaspoon salt
- ☐ 10 tablespoons butter unsalted softened
- ☐ 0.5 teaspoon vanilla extract

☐ 0.5 cup milk whole at room temperature

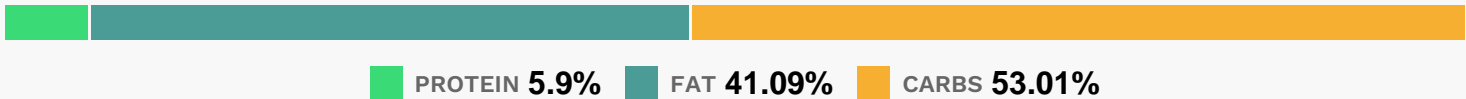
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ loaf pan
- ☐ aluminum foil
- ☐ stand mixer

Directions

- ☐ Do not preheat the oven since this is a *cold* oven pound cake. Just make sure the rack is in the lower third of the oven.Grease and flour an 8 1/2 by 4 1/2 inch metal loaf pan or line it with nonstick foil.In the bowl of a stand mixer, combine the lemon zest and sugar. Using the back of a spoon, mash the lemon around until the sugar is fragrant.
- ☐ Add the softened butter a few chunks at a time. With the paddle attached, mix on medium low. Increase speed slightly and beat until creamy, scraping bowl often. Beat in the vanilla and salt. One by one, beat in the eggs, beating for 30 seconds after each egg and another full minute after all eggs are added..Beat in the baking powder.By hand, stir in the flour and milk, starting and ending with flour.
- ☐ Pour batter into pan and sprinkle the cookie chunks over the top.Set pan in the cold oven. Turn heat to 325 degrees F. and bake for 70 minutes or until the cake appears set and a pick inserted in the center comes out clean.
- ☐ Let the cake cool completely, then turn from pan.

Nutrition Facts



Properties

Glycemic Index:33.39, Glycemic Load:32.11, Inflammation Score:-3, Nutrition Score:5.9495651410974%

Nutrients (% of daily need)

Calories: 405.93kcal (20.3%), Fat: 18.83g (28.97%), Saturated Fat: 10.48g (65.48%), Carbohydrates: 54.65g (18.22%), Net Carbohydrates: 53.8g (19.56%), Sugar: 36.19g (40.21%), Cholesterol: 109.21mg (36.4%), Sodium: 232.53mg (10.11%), Alcohol: 0.09g (100%), Alcohol %: 0.09% (100%), Protein: 6.09g (12.17%), Selenium: 15.37µg (21.96%), Manganese: 0.25mg (12.25%), Vitamin A: 564.16IU (11.28%), Iron: 1.77mg (9.82%), Vitamin B2: 0.16mg (9.17%), Phosphorus: 89.47mg (8.95%), Vitamin E: 0.94mg (6.29%), Folate: 22.52µg (5.63%), Vitamin D: 0.81µg (5.37%), Vitamin B5: 0.49mg (4.88%), Calcium: 47.19mg (4.72%), Vitamin B12: 0.28µg (4.65%), Copper: 0.09mg (4.58%), Vitamin K: 4.13µg (3.93%), Zinc: 0.58mg (3.87%), Magnesium: 14.59mg (3.65%), Vitamin B1: 0.05mg (3.6%), Fiber: 0.85g (3.41%), Potassium: 99.46mg (2.84%), Vitamin B6: 0.05mg (2.64%), Vitamin B3: 0.51mg (2.57%)