

Cranberry Sauce Cake

 Dairy Free

READY IN



65 min.

SERVINGS



16

CALORIES



370 kcal

DESSERT

Ingredients

- 1 teaspoon baking soda
- 1 cup powdered sugar
- 3 cups flour all-purpose
- 1 cup mayonnaise
- 1 teaspoon orange extract
- 1 tablespoons orange juice
- 1 tablespoon orange zest grated
- 1 teaspoon salt

- 1.5 cups sugar
- 1 cup walnut pieces chopped
- 14 ounces roasted cranberry sauce canned

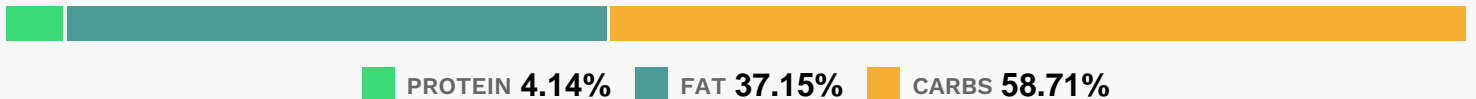
Equipment

- bowl
- frying pan
- baking paper
- oven
- wire rack
- toothpicks

Directions

- In a large bowl, combine sugar and mayonnaise until blended. Beat in orange juice, peel and extract.
- Combine the flour, baking soda and salt until blended; gradually add to the sugar mixture. Stir in cranberry sauce and walnuts.
- Cut waxed or parchment paper to fit the bottom of a 10-in. tube pan. Spray the pan and paper with cooking spray.
- Pour batter into prepared pan.
- Bake at 350° for 55–65 minutes or until a toothpick inserted near the center comes out clean. Cool in pan for 10 minutes before removing to a wire rack to cool completely. In a small bowl, combine icing ingredients; drizzle over cake.

Nutrition Facts



Properties

Glycemic Index:16.69, Glycemic Load:26.23, Inflammation Score:-2, Nutrition Score:6.49826083883%

Flavonoids

Cyanidin: 0.22mg, Cyanidin: 0.22mg, Cyanidin: 0.22mg, Cyanidin: 0.22mg Hesperetin: 0.13mg, Hesperetin: 0.13mg, Hesperetin: 0.13mg, Hesperetin: 0.13mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg Myricetin: 0.67mg, Myricetin: 0.67mg, Myricetin: 0.67mg, Myricetin: 0.67mg Quercetin: 0.6mg, Quercetin: 0.6mg, Quercetin: 0.6mg, Quercetin: 0.6mg

Nutrients (% of daily need)

Calories: 369.98kcal (18.5%), Fat: 15.57g (23.95%), Saturated Fat: 2.12g (13.28%), Carbohydrates: 55.35g (18.45%), Net Carbohydrates: 53.92g (19.61%), Sugar: 34.36g (38.18%), Cholesterol: 5.88mg (1.96%), Sodium: 304.86mg (13.25%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.9g (7.81%), Vitamin K: 23.44µg (22.32%), Manganese: 0.43mg (21.35%), Vitamin B1: 0.22mg (14.36%), Folate: 51.44µg (12.86%), Selenium: 8.89µg (12.7%), Vitamin B2: 0.14mg (8.25%), Copper: 0.16mg (8.09%), Iron: 1.45mg (8.06%), Vitamin B3: 1.5mg (7.49%), Fiber: 1.44g (5.75%), Phosphorus: 54.81mg (5.48%), Vitamin E: 0.76mg (5.04%), Magnesium: 17.55mg (4.39%), Zinc: 0.42mg (2.82%), Vitamin B6: 0.06mg (2.76%), Potassium: 70.55mg (2.02%), Vitamin B5: 0.17mg (1.72%), Vitamin C: 1.38mg (1.68%), Calcium: 13.62mg (1.36%)