



Cream Cheese Pound Cake

READY IN



75 min.

SERVINGS



16

CALORIES



239 kcal

DESSERT

Ingredients

- 1.5 cups granulated sugar
- 0.5 cup flour all-purpose
- 0.8 cup butter
- 1 teaspoon vanilla
- 0.1 teaspoon salt
- 6 eggs
- 8 ounces cream cheese softened
- 1 serving powdered sugar
- 3 cups frangelico

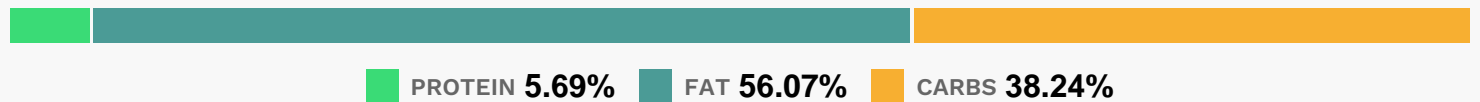
Equipment

- bowl
- frying pan
- oven
- wire rack
- loaf pan
- toothpicks
- cake form

Directions

- Heat oven to 350°F. Grease and flour 10-inch angel food (tube) cake pan, 12-cup fluted tube cake pan or 2 (9x5-inch) loaf pans.
- Beat all ingredients except powdered sugar in large bowl on low speed 30 seconds, scraping bowl frequently. Beat on medium speed 4 minutes, scraping bowl occasionally.
- Pour into pan.
- Bake 55 to 60 minutes or until toothpick inserted near center comes out clean. Cool 5 minutes; turn pan upside down onto wire rack or heatproof serving plate.
- Remove pan; cool cake completely.
- Sprinkle with powdered sugar.

Nutrition Facts



Properties

Glycemic Index:10.76, Glycemic Load:15.46, Inflammation Score:-4, Nutrition Score:3.2399999692874%

Nutrients (% of daily need)

Calories: 238.78kcal (11.94%), Fat: 15.11g (23.25%), Saturated Fat: 5.16g (32.27%), Carbohydrates: 23.18g (7.73%), Net Carbohydrates: 23.08g (8.39%), Sugar: 19.84g (22.04%), Cholesterol: 75.7mg (25.23%), Sodium: 186.75mg (8.12%), Alcohol: 0.09g (100%), Alcohol %: 0.17% (100%), Protein: 3.45g (6.9%), Vitamin A: 660.08IU (13.2%), Selenium:

7.72µg (11.03%), Vitamin B2: 0.14mg (7.95%), Phosphorus: 54.52mg (5.45%), Vitamin E: 0.63mg (4.18%), Folate: 16.29µg (4.07%), Vitamin B5: 0.36mg (3.6%), Vitamin B12: 0.19µg (3.14%), Vitamin B1: 0.04mg (2.77%), Iron: 0.5mg (2.75%), Calcium: 27mg (2.7%), Vitamin D: 0.33µg (2.2%), Zinc: 0.31mg (2.09%), Vitamin B6: 0.04mg (1.94%), Manganese: 0.03mg (1.71%), Potassium: 50.89mg (1.45%), Vitamin B3: 0.26mg (1.3%), Magnesium: 4.46mg (1.12%), Copper: 0.02mg (1.08%)