

## Cream Cheese Pound Cake

READY IN



75 min.

SERVINGS



16

CALORIES



268 kcal

DESSERT

### Ingredients

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

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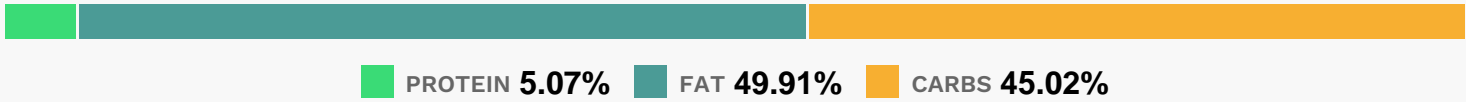
Equipment

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

Directions

- ☐ Heat oven to 350F. 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:3.2508695552369%

Nutrients (% of daily need)

Calories: 267.96kcal (13.4%), Fat: 15.11g (23.25%), Saturated Fat: 5.16g (32.27%), Carbohydrates: 30.67g (10.22%), Net Carbohydrates: 30.56g (11.11%), Sugar: 27.17g (30.19%), Cholesterol: 75.7mg (25.23%), Sodium: 186.9mg (8.13%),

Alcohol: 0.09g (100%), Alcohol %: 0.15% (100%), Protein: 3.45g (6.9%), Vitamin A: 660.08IU (13.2%), Selenium: 7.77µg (11.1%), Vitamin B2: 0.14mg (8.03%), 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%), Iron: 0.5mg (2.78%), Vitamin B1: 0.04mg (2.77%), Calcium: 27.07mg (2.71%), Vitamin D: 0.33µg (2.2%), Zinc: 0.31mg (2.09%), Vitamin B6: 0.04mg (1.94%), Manganese: 0.03mg (1.73%), Potassium: 51.04mg (1.46%), Vitamin B3: 0.26mg (1.3%), Magnesium: 4.46mg (1.12%), Copper: 0.02mg (1.11%)