



David's Yellow Cake

READY IN



50 min.

SERVINGS



12

CALORIES



357 kcal

DESSERT

Ingredients

- 2 teaspoons double-acting baking powder
- 1 cup butter
- 2 cups cake flour
- 8 egg yolks
- 0.8 cup milk
- 0.5 teaspoon salt
- 1.5 teaspoons vanilla extract
- 1.5 cups sugar white

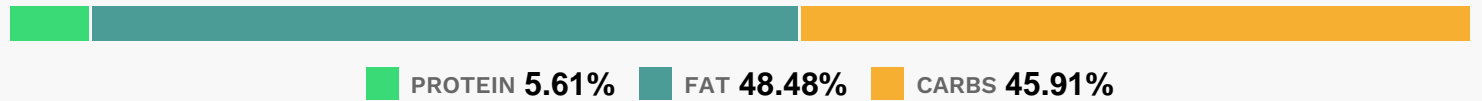
Equipment

- bowl
- oven

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 - 8 inch round pans. Sift together the flour, baking powder and salt. Set aside.
- In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the egg yolks one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the milk, mixing just until incorporated.
- Pour batter into prepared pans.
- Bake in the preheated oven for 25 to 30 minutes, or until tops spring back when lightly tapped. Cool 15 minutes before turning out onto cooling racks.

Nutrition Facts



Properties

Glycemic Index:26.42, Glycemic Load:27.69, Inflammation Score:-3, Nutrition Score:5.2865217043006%

Nutrients (% of daily need)

Calories: 356.67kcal (17.83%), Fat: 19.44g (29.9%), Saturated Fat: 11.2g (70.02%), Carbohydrates: 41.41g (13.8%), Net Carbohydrates: 40.91g (14.88%), Sugar: 25.89g (28.77%), Cholesterol: 172.1mg (57.37%), Sodium: 301.46mg (13.11%), Alcohol: 0.17g (100%), Alcohol %: 0.23% (100%), Protein: 5.07g (10.13%), Selenium: 15.62µg (22.32%), Vitamin A: 670.89IU (13.42%), Phosphorus: 101.59mg (10.16%), Manganese: 0.17mg (8.73%), Calcium: 81.44mg (8.14%), Vitamin B2: 0.11mg (6.39%), Folate: 24.96µg (6.24%), Vitamin B12: 0.35µg (5.81%), Vitamin E: 0.84mg (5.6%), Vitamin D: 0.82µg (5.44%), Vitamin B5: 0.53mg (5.28%), Zinc: 0.54mg (3.57%), Iron: 0.61mg (3.37%), Vitamin B1: 0.05mg (3.16%), Vitamin B6: 0.06mg (2.99%), Copper: 0.05mg (2.48%), Magnesium: 8.26mg (2.06%), Fiber: 0.5g (2.01%), Potassium: 62.72mg (1.79%), Vitamin K: 1.52µg (1.44%), Vitamin B3: 0.24mg (1.19%)