

Delicate Lemon Pound Cake

READY IN



90 min.

SERVINGS



12

CALORIES



550 kcal

DESSERT

Ingredients

- 1 cup butter softened
- 12 servings powdered sugar
- 5 eggs
- 3 cups flour all-purpose
- 1 teaspoon lemon extract
- 0.8 cup lemon lime soda
- 0.5 cup shortening
- 2.5 cups sugar
- 1 teaspoon vanilla extract

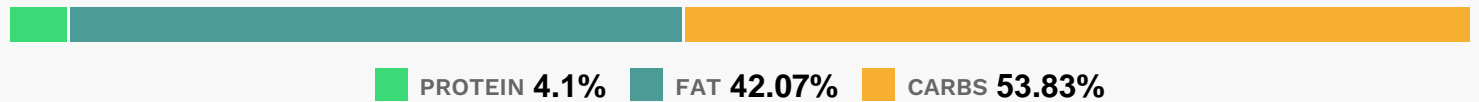
Equipment

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

Directions

- In a large bowl, cream the butter, shortening and sugar until light and fluffy, about 5 minutes.
- Add eggs, one at a time, beating well after each addition. Stir in extracts.
- Add flour alternately with soda, beating just until combined.
- Pour into a greased and floured 10-in. fluted tube pan (pan will be full).
- Bake at 325° for 1-1/4 hours or until a toothpick inserted near the center comes out clean. Cool for 10-20 minutes before removing from pan to a wire rack to cool completely. Dust with confectioners' sugar.

Nutrition Facts



Properties

Glycemic Index:16.26, Glycemic Load:46.35, Inflammation Score:-4, Nutrition Score:7.1413044670354%

Nutrients (% of daily need)

Calories: 549.65kcal (27.48%), Fat: 26.07g (40.1%), Saturated Fat: 12.48g (78.01%), Carbohydrates: 75.05g (25.02%), Net Carbohydrates: 74.21g (26.99%), Sugar: 51.12g (56.8%), Cholesterol: 108.87mg (36.29%), Sodium: 150.72mg (6.55%), Alcohol: 0.11g (100%), Alcohol %: 0.1% (100%), Protein: 5.71g (11.42%), Selenium: 16.71µg (23.87%), Vitamin B1: 0.26mg (17.02%), Folate: 66.37µg (16.59%), Vitamin B2: 0.25mg (14.96%), Vitamin A: 571.73IU (11.43%), Manganese: 0.22mg (11.05%), Iron: 1.81mg (10.05%), Vitamin B3: 1.87mg (9.35%), Vitamin E: 1.17mg (7.82%), Phosphorus: 74.61mg (7.46%), Vitamin K: 6.02µg (5.73%), Vitamin B5: 0.5mg (4.97%), Fiber: 0.84g (3.38%), Vitamin B12: 0.2µg (3.26%), Zinc: 0.48mg (3.19%), Copper: 0.06mg (3.1%), Vitamin D: 0.37µg (2.44%), Magnesium: 9.64mg (2.41%), Vitamin B6: 0.05mg (2.28%), Calcium: 20.41mg (2.04%), Potassium: 64.91mg (1.85%)