



End of the Rainbow Cake

 Vegetarian

READY IN



55 min.

SERVINGS



12

CALORIES



323 kcal

DESSERT

Ingredients

- ☐ 0.3 teaspoon almond extract
- ☐ 3 teaspoons double-acting baking powder
- ☐ 0.8 cup butter shortening flavored
- ☐ 2 eggs
- ☐ 2.3 cups flour all-purpose
- ☐ 1 cup milk
- ☐ 1 teaspoon salt
- ☐ 2 teaspoons vanilla extract

☐ 1.5 cups sugar white

Equipment

☐ bowl

☐ oven

☐ toothpicks

Directions

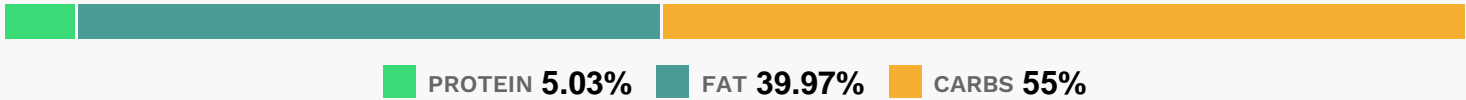
☐ Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 (8 inch) round pans. Sift together the flour, baking powder, and salt. Set aside.

☐ In a large bowl, cream together the shortening and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla and almond extracts. Beat in the flour mixture alternately with the milk, mixing just until incorporated.

☐ Pour batter into prepared pans.

☐ Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Nutrition Facts



Properties

Glycemic Index:22.92, Glycemic Load:31.49, Inflammation Score:-2, Nutrition Score:5.6582608844923%

Nutrients (% of daily need)

Calories: 323.36kcal (16.17%), Fat: 14.48g (22.28%), Saturated Fat: 3.85g (24.05%), Carbohydrates: 44.82g (14.94%), Net Carbohydrates: 44.16g (16.06%), Sugar: 26.12g (29.02%), Cholesterol: 29.72mg (9.91%), Sodium: 319.25mg (13.88%), Alcohol: 0.26g (100%), Alcohol %: 0.36% (100%), Protein: 4.1g (8.2%), Selenium: 11.03µg (15.76%), Vitamin B1: 0.21mg (13.85%), Folate: 47.93µg (11.98%), Vitamin B2: 0.19mg (11.01%), Calcium: 92.1mg (9.21%), Manganese: 0.17mg (8.6%), Phosphorus: 83.26mg (8.33%), Iron: 1.39mg (7.72%), Vitamin B3: 1.47mg (7.33%), Vitamin K: 6.97µg (6.64%), Vitamin E: 0.89mg (5.91%), Vitamin B5: 0.38mg (3.82%), Vitamin B12: 0.18µg (2.92%), Fiber: 0.66g (2.63%), Vitamin D: 0.37µg (2.47%), Zinc: 0.35mg (2.35%), Magnesium: 9.03mg (2.26%), Copper: 0.04mg (2.15%), Potassium: 68.48mg (1.96%), Vitamin B6: 0.04mg (1.79%), Vitamin A: 72.54IU (1.45%)