



Fresh Apricot Cake

 Vegetarian

READY IN



60 min.

SERVINGS



1

CALORIES



2177 kcal

DESSERT

Ingredients

- 0.3 tsp almond extract
- 2 cups apricots fresh thinly sliced
- 0.5 cup butter softened (1 stick)
- 1 Tbsp calumet baking powder
- 2 eggs
- 1 cup flour
- 0.1 tsp salt
- 0.8 cup sugar

1 Tbsp sugar

Equipment

bowl

oven

hand mixer

toothpicks

cake form

Directions

Preheat oven to 350F.

Mix flour, baking powder and salt in medium bowl; set aside. Beat butter and 3/4 cup sugar in large bowl with electric mixer on medium speed until light and fluffy.

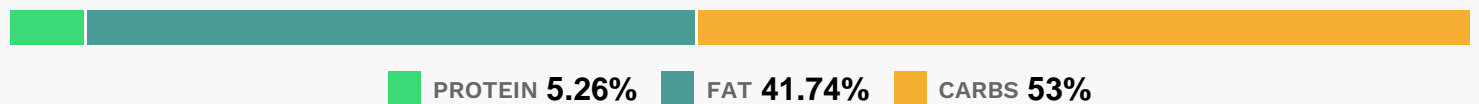
Add eggs, one at a time, beating well after each addition. Blend in extract.

Add flour mixture; beat just until blended.

Spread into greased 9-inch round cake pan. Top with apricot slices; sprinkle with 1 Tbsp. sugar.

Bake 40 to 45 min. or until toothpick inserted in center comes out clean. Cool completely.

Nutrition Facts



Properties

Glycemic Index:398.85, Glycemic Load:196.93, Inflammation Score:-10, Nutrition Score:45.006087344626%

Flavonoids

Catechin: 11.38mg, Catechin: 11.38mg, Catechin: 11.38mg, Catechin: 11.38mg Epicatechin: 14.69mg, Epicatechin: 14.69mg, Epicatechin: 14.69mg, Epicatechin: 14.69mg Kaempferol: 1.95mg, Kaempferol: 1.95mg, Kaempferol: 1.95mg, Kaempferol: 1.95mg Quercetin: 5.05mg, Quercetin: 5.05mg, Quercetin: 5.05mg, Quercetin: 5.05mg

Nutrients (% of daily need)

Calories: 2176.52kcal (108.83%), Fat: 103.37g (159.03%), Saturated Fat: 61.37g (383.57%), Carbohydrates: 295.31g (98.44%), Net Carbohydrates: 285.71g (103.89%), Sugar: 191.18g (212.43%), Cholesterol: 571.39mg (190.46%),

Sodium: 2424.76mg (105.42%), Alcohol: 0.36g (100%), Alcohol %: 0.06% (100%), Protein: 29.31g (58.61%), Vitamin A: 9282.17IU (185.64%), Selenium: 71.83µg (102.62%), Calcium: 842.61mg (84.26%), Folate: 301.42µg (75.35%), Vitamin B1: 1.12mg (74.35%), Vitamin B2: 1.21mg (71.41%), Phosphorus: 670.76mg (67.08%), Manganese: 1.13mg (56.34%), Iron: 9.98mg (55.44%), Vitamin B3: 9.36mg (46.79%), Vitamin E: 6.39mg (42.61%), Fiber: 9.6g (38.4%), Vitamin C: 31mg (37.58%), Potassium: 1092.58mg (31.22%), Vitamin B5: 2.77mg (27.66%), Copper: 0.5mg (24.93%), Vitamin B6: 0.38mg (18.78%), Magnesium: 74.7mg (18.68%), Zinc: 2.75mg (18.34%), Vitamin K: 18.81µg (17.92%), Vitamin B12: 0.98µg (16.27%), Vitamin D: 1.76µg (11.73%)