



Fresh Lemon Bundt Cake

 Vegetarian

READY IN



65 min.

SERVINGS



10

CALORIES



445 kcal

DESSERT

Ingredients

- ☐ 1 cup butter softened
- ☐ 5 large eggs
- ☐ 2 cups flour all-purpose
- ☐ 0.3 cup juice of lemon fresh
- ☐ 1 large lemon zest
- ☐ 2 cups sugar white

Equipment

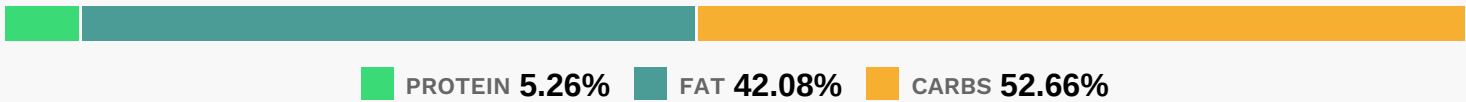
- ☐ bowl

- ☐ frying pan
- ☐ oven
- ☐ hand mixer
- ☐ toothpicks

Directions

- ☐ Preheat oven to 325 degrees F (165 degrees C). Grease and flour a fluted tube pan (such as a Bundt®).
- ☐ Beat butter and sugar with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color.
- ☐ Add eggs one at a time, alternating with flour, allowing each egg and portion of flour to blend into the butter mixture before adding the next. Stir lemon juice and zest into flour mixture until batter is just combined; pour into prepared pan.
- ☐ Bake in preheated oven until a toothpick inserted into the center of the cake comes out clean, 45 to 55 minutes.

Nutrition Facts



Properties

Glycemic Index:19.51, Glycemic Load:41.73, Inflammation Score:-5, Nutrition Score:6.8978260755539%

Flavonoids

Eriodictyol: 0.3mg, Eriodictyol: 0.3mg, Eriodictyol: 0.3mg, Eriodictyol: 0.3mg Hesperetin: 0.88mg, Hesperetin: 0.88mg, Hesperetin: 0.88mg, Hesperetin: 0.88mg Naringenin: 0.08mg, Naringenin: 0.08mg, Naringenin: 0.08mg, Naringenin: 0.08mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 445.13kcal (22.26%), Fat: 21.18g (32.58%), Saturated Fat: 12.49g (78.07%), Carbohydrates: 59.63g (19.88%), Net Carbohydrates: 58.87g (21.41%), Sugar: 40.27g (44.75%), Cholesterol: 141.8mg (47.27%), Sodium: 182.46mg (7.93%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 5.96g (11.91%), Selenium: 16.63µg (23.75%), Vitamin B2: 0.25mg (14.97%), Folate: 59.48µg (14.87%), Vitamin A: 702.94IU (14.06%), Vitamin B1: 0.21mg (13.95%), Iron: 1.63mg (9.07%), Manganese: 0.18mg (8.99%), Phosphorus: 82.51mg (8.25%), Vitamin B3: 1.51mg (7.56%), Vitamin E: 0.81mg (5.43%), Vitamin B5: 0.53mg (5.28%), Vitamin B12: 0.26µg (4.35%), Vitamin C: 3.13mg (3.8%), Zinc: 0.53mg (3.51%), Vitamin D: 0.5µg (3.33%), Fiber: 0.76g (3.03%), Copper: 0.06mg (2.92%), Vitamin B6:

0.06mg (2.9%), Calcium: 24.77mg (2.48%), Magnesium: 9.41mg (2.35%), Potassium: 74.74mg (2.14%), Vitamin K:
1.74µg (1.66%)