



German Lemon Cake

 Vegetarian

READY IN



95 min.

SERVINGS



12

CALORIES



378 kcal

DESSERT

Ingredients

- ☐ 1.1 cups butter softened
- ☐ 1 cup confectioners' sugar
- ☐ 1 cup cornstarch
- ☐ 5 eggs
- ☐ 1 cup flour all-purpose
- ☐ 0.3 cup juice of lemon
- ☐ 1.3 cups sugar white

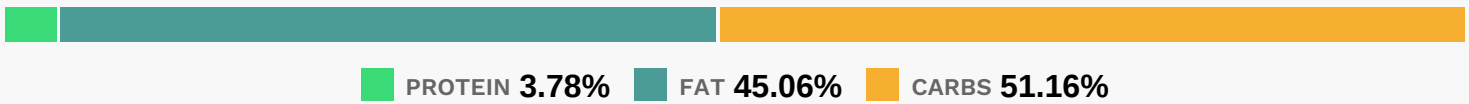
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ loaf pan

Directions

- ☐ Preheat the oven to 350 degrees (175 degrees C). Grease a 9x5 inch loaf pan.
- ☐ In a large bowl, beat the butter and sugar together until light and fluffy. Beat in the eggs, one at a time, mixing well after each one. Stir in the rum, then mix in the flour and cornstarch.
- ☐ Pour into the prepared loaf pan.
- ☐ Bake for 1 hour and 15 minutes in the preheated oven, or until a knife inserted into the crown comes out clean. Cool for at least 10 minutes before removing from the pan.
- ☐ While the cake is baking, mix together the lemon juice and confectioners' sugar. When the cake comes out of the oven, poke with a long fork or knitting needle all over.
- ☐ Pour the glaze over the top, and let it soak in.
- ☐ Cut into slices to serve.

Nutrition Facts



Properties

Glycemic Index:16.26, Glycemic Load:20.3, Inflammation Score:-4, Nutrition Score:4.2526086827983%

Flavonoids

Eriodictyol: 0.33mg, Eriodictyol: 0.33mg, Eriodictyol: 0.33mg, Eriodictyol: 0.33mg Hesperetin: 0.98mg, Hesperetin: 0.98mg, Hesperetin: 0.98mg, Hesperetin: 0.98mg Naringenin: 0.09mg, Naringenin: 0.09mg, Naringenin: 0.09mg, Naringenin: 0.09mg Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

Nutrients (% of daily need)

Calories: 377.96kcal (18.9%), Fat: 19.19g (29.53%), Saturated Fat: 11.53g (72.08%), Carbohydrates: 49.03g (16.34%), Net Carbohydrates: 48.63g (17.68%), Sugar: 30.85g (34.28%), Cholesterol: 113.95mg (37.98%), Sodium: 164.52mg (7.15%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.62g (7.24%), Selenium: 9.86µg (14.09%), Vitamin A:

631.23IU (12.62%), Vitamin B2: 0.15mg (8.79%), Folate: 29.67µg (7.42%), Vitamin B1: 0.09mg (6.12%), Phosphorus: 54.59mg (5.46%), Iron: 0.88mg (4.89%), Vitamin E: 0.7mg (4.68%), Manganese: 0.08mg (4.19%), Vitamin B5: 0.36mg (3.59%), Vitamin B12: 0.2µg (3.32%), Vitamin B3: 0.64mg (3.22%), Vitamin C: 2.62mg (3.18%), Vitamin D: 0.37µg (2.44%), Zinc: 0.34mg (2.28%), Vitamin B6: 0.04mg (1.98%), Copper: 0.04mg (1.84%), Calcium: 17.86mg (1.79%), Fiber: 0.4g (1.59%), Vitamin K: 1.58µg (1.5%), Potassium: 49.47mg (1.41%), Magnesium: 5.64mg (1.41%)