



Glazed Lemon Buttermilk Cake

 Vegetarian

READY IN



45 min.

SERVINGS



16

CALORIES



261 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup butter softened
- ☐ 3 large eggs
- ☐ 13.5 ounces flour all-purpose
- ☐ 1.5 cups granulated sugar divided
- ☐ 0.5 teaspoon lemon extract
- ☐ 1.5 tablespoons juice of lemon fresh

- ☐ 3 tablespoons juice of lemon fresh (1 lemon)
- ☐ 3 tablespoons lemon rind grated (2 lemons)
- ☐ 1 cup buttermilk low-fat
- ☐ 1 tablespoon buttermilk low-fat
- ☐ 1 cup powdered sugar
- ☐ 0.8 teaspoon salt

Equipment

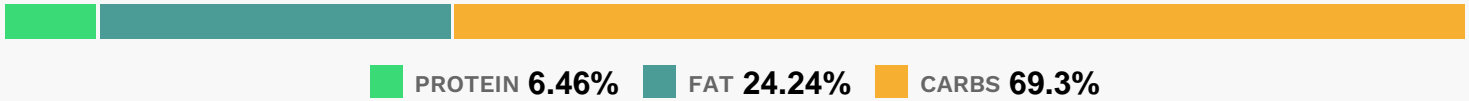
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ wire rack
- ☐ blender
- ☐ measuring cup
- ☐ kugelhpf pan

Directions

- ☐ Preheat oven to 35
- ☐ To prepare cake, combine rind and 3 tablespoons juice in a small bowl. Set aside.
- ☐ Coat a 10-inch Bundt pan with cooking spray; dust with 2 tablespoons granulated sugar.
- ☐ Lightly spoon the flour into dry measuring cups, and level with a knife.
- ☐ Combine flour, baking powder, salt, and baking soda in a large bowl, stirring well with a whisk.
- ☐ Place butter in a large bowl; beat with a mixer at medium speed until light and fluffy. Gradually add remaining 1 1/2 cups granulated sugar, rind mixture, and extract, beating until well blended.
- ☐ Add eggs, 1 at a time, beating well after each addition.

- ☐ Add flour mixture and 1 cup buttermilk alternately to sugar mixture, beating at low speed, beginning and ending with flour mixture.
- ☐ Spoon batter into prepared pan.
- ☐ Bake at 350 for 45 minutes or until a wooden pick inserted in center comes out clean. Cool in pan 10 minutes on a wire rack; remove from pan. Cool completely on wire rack.
- ☐ To prepare glaze, combine powdered sugar, 1 1/2 tablespoons juice, and 1 tablespoon buttermilk in a small bowl, stirring until smooth.
- ☐ Drizzle glaze over warm cake.
- ☐ Garnish with grated lemon rind once glaze is set, if desired.

Nutrition Facts



Properties

Glycemic Index:12.19, Glycemic Load:26.3, Inflammation Score:0, Nutrition Score:5.2678260621817%

Flavonoids

Eriodictyol: 0.21mg, Eriodictyol: 0.21mg, Eriodictyol: 0.21mg, Eriodictyol: 0.21mg Hesperetin: 0.61mg, Hesperetin: 0.61mg, Hesperetin: 0.61mg, Hesperetin: 0.61mg Naringenin: 0.06mg, Naringenin: 0.06mg, Naringenin: 0.06mg, Naringenin: 0.06mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 260.77kcal (13.04%), Fat: 7.12g (10.96%), Saturated Fat: 4.08g (25.53%), Carbohydrates: 45.84g (15.28%), Net Carbohydrates: 45.05g (16.38%), Sugar: 27.07g (30.08%), Cholesterol: 50.76mg (16.92%), Sodium: 226.87mg (9.86%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.27g (8.54%), Selenium: 11.55µg (16.5%), Vitamin B1: 0.2mg (13.27%), Folate: 50.18µg (12.54%), Vitamin B2: 0.19mg (11.44%), Manganese: 0.17mg (8.45%), Phosphorus: 77.93mg (7.79%), Iron: 1.33mg (7.39%), Vitamin B3: 1.44mg (7.2%), Vitamin A: 236.2IU (4.72%), Calcium: 41.95mg (4.19%), Vitamin C: 3.24mg (3.93%), Fiber: 0.78g (3.13%), Vitamin B5: 0.31mg (3.09%), Potassium: 96.24mg (2.75%), Zinc: 0.37mg (2.48%), Copper: 0.05mg (2.33%), Magnesium: 8.78mg (2.19%), Vitamin B12: 0.13µg (2.18%), Vitamin E: 0.29mg (1.96%), Vitamin B6: 0.04mg (1.8%), Vitamin D: 0.19µg (1.25%)