



WHATSheATE



Gluten-Free Cinnamon Roll Pound Cake with Vanilla Drizzle



Vegetarian



Gluten Free

READY IN



150 min.

SERVINGS



8

CALORIES



444 kcal

DESSERT

Ingredients

- ☐ 2 cups flour blend gluten-free all-purpose
- ☐ 2 teaspoons double-acting baking powder gluten-free
- ☐ 0.5 teaspoon salt
- ☐ 1 cup butter unsalted softened
- ☐ 0.8 cup granulated sugar
- ☐ 4 eggs
- ☐ 2.5 teaspoons vanilla pure

- ☐ 1 tablespoon ground cinnamon
- ☐ 0.5 cup powdered sugar gluten-free
- ☐ 1 tablespoon milk

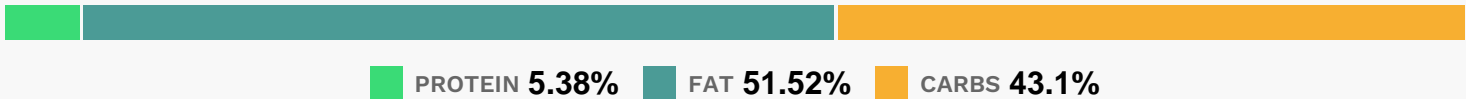
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ loaf pan
- ☐ hand mixer
- ☐ toothpicks

Directions

- ☐ Heat oven to 350°F. Spray 9x5-inch loaf pan with cooking spray (without flour).
- ☐ In small bowl, mix flour blend, baking powder and salt; set aside. In large bowl, beat butter and granulated sugar with electric mixer on medium-high speed until fluffy, about 3 minutes. Reduce speed to medium-low; gradually beat in eggs and 2 teaspoons of the vanilla until blended. Gradually add flour mixture, beating on low speed just until combined.
- ☐ Transfer half of the batter to small bowl; stir in cinnamon. Alternately spoon plain batter and cinnamon batter into pan and swirl with knife.
- ☐ Bake 40 to 50 minutes or until toothpick inserted in center comes out clean. Cool on cooling rack 15 minutes; remove from pan to cooling rack. Cool completely, about 1 hour.
- ☐ In small bowl, mix powdered sugar, milk and remaining 1/2 teaspoon vanilla until smooth.
- ☐ Drizzle over cake.

Nutrition Facts



Properties

Glycemic Index:25.64, Glycemic Load:13.39, Inflammation Score:-4, Nutrition Score:5.2182608345604%

Nutrients (% of daily need)

Calories: 443.96kcal (22.2%), Fat: 26.26g (40.4%), Saturated Fat: 15.3g (95.64%), Carbohydrates: 49.42g (16.47%), Net Carbohydrates: 45.83g (16.67%), Sugar: 27.44g (30.48%), Cholesterol: 143.07mg (47.69%), Sodium: 286.97mg (12.48%), Alcohol: 0.43g (100%), Alcohol %: 0.47% (100%), Protein: 6.18g (12.35%), Vitamin A: 833.88IU (16.68%), Fiber: 3.59g (14.37%), Calcium: 110.7mg (11.07%), Selenium: 7.26µg (10.38%), Iron: 1.69mg (9.38%), Manganese: 0.19mg (9.32%), Phosphorus: 74.89mg (7.49%), Vitamin B2: 0.12mg (7.02%), Vitamin E: 0.91mg (6.09%), Vitamin D: 0.89µg (5.91%), Vitamin B12: 0.25µg (4.24%), Vitamin B5: 0.38mg (3.79%), Folate: 11.25µg (2.81%), Zinc: 0.34mg (2.27%), Vitamin K: 2.37µg (2.26%), Vitamin B6: 0.04mg (2.07%), Potassium: 46.9mg (1.34%), Copper: 0.03mg (1.34%), Magnesium: 4.46mg (1.11%)