



Granny's Pound Cake

READY IN



15 min.

SERVINGS



12

CALORIES



592 kcal

DESSERT

Ingredients

- ☐ 1 cup butter softened
- ☐ 5 large eggs
- ☐ 3 cups flour all-purpose
- ☐ 3 cups granulated sugar
- ☐ 1 cup milk
- ☐ 12 servings powdered sugar
- ☐ 1 teaspoon salt
- ☐ 0.5 cup shortening
- ☐ 2 teaspoons vanilla extract

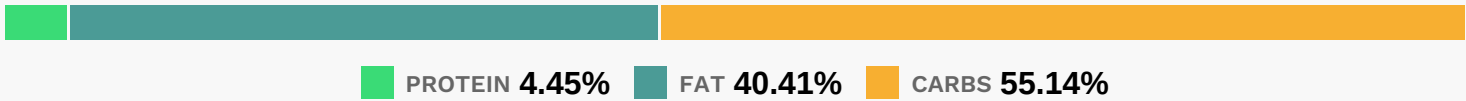
Equipment

- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ kugelhopf pan

Directions

- ☐ Beat butter and shortening at medium speed with an electric mixer until creamy. Gradually add 3 cups granulated sugar, beating at medium speed until light and fluffy.
- ☐ Add eggs, 1 at a time, beating after each addition just until the yellow disappears.
- ☐ Stir together flour and salt; add to butter mixture alternately with milk, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Beat in vanilla just until blended.
- ☐ Pour batter into a greased and floured 12-cup Bundt pan.
- ☐ Bake at 325 for 1 hour and 15 minutes to 1 hour and 20 minutes or until a long wooden pick inserted in center of cake comes out clean. Cool in pan on wire rack for 10 to 15 minutes.
- ☐ Remove from pan; cool completely on wire rack. Dust cake evenly with powdered sugar.

Nutrition Facts



Properties

Glycemic Index:19.42, Glycemic Load:52.52, Inflammation Score:-4, Nutrition Score:8.04739129025%

Nutrients (% of daily need)

Calories: 592.42kcal (29.62%), Fat: 26.98g (41.51%), Saturated Fat: 12.94g (80.86%), Carbohydrates: 82.83g (27.61%), Net Carbohydrates: 81.98g (29.81%), Sugar: 58.96g (65.51%), Cholesterol: 120.61mg (40.2%), Sodium: 354.42mg (15.41%), Alcohol: 0.23g (100%), Alcohol %: 0.18% (100%), Protein: 6.68g (13.36%), Selenium: 17.91µg (25.59%), Vitamin B1: 0.27mg (17.85%), Vitamin B2: 0.3mg (17.4%), Folate: 67.55µg (16.89%), Vitamin A: 618.17IU (12.36%), Manganese: 0.22mg (11.21%), Iron: 1.86mg (10.31%), Phosphorus: 100.12mg (10.01%), Vitamin B3: 1.89mg

(9.46%), Vitamin E: 1.21mg (8.07%), Vitamin B5: 0.61mg (6.11%), Vitamin K: 6.09µg (5.8%), Vitamin B12: 0.33µg (5.46%), Calcium: 46.76mg (4.68%), Vitamin D: 0.64µg (4.27%), Zinc: 0.59mg (3.97%), Fiber: 0.84g (3.38%), Copper: 0.06mg (3.24%), Vitamin B6: 0.06mg (3.12%), Magnesium: 12.28mg (3.07%), Potassium: 99.41mg (2.84%)