



Green Tea-Honeysuckle Cake

READY IN



195 min.

SERVINGS



12

CALORIES



554 kcal

DESSERT

Ingredients

- 1 teaspoon double-acting baking powder
- 12 servings honeysuckle glaze
- 1 cup butter softened
- 6 large eggs
- 3 cups flour all-purpose
- 0.3 cup honey
- 2 teaspoons matcha tea powder green (tea powder)
- 0.8 cup milk
- 0.5 cup shortening

- 2.5 cups sugar
- 0.5 teaspoon salt

Equipment

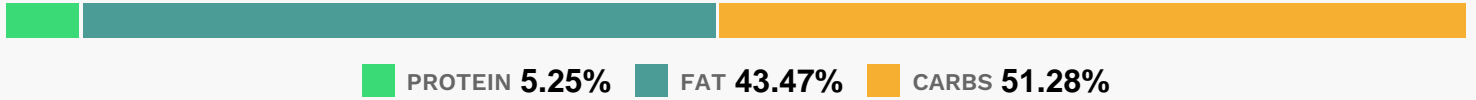
- bowl
- frying pan
- oven
- wire rack
- stand mixer
- kugelhopf pan

Directions

- Preheat oven to 32
- Beat butter and shortening at medium speed with a heavy-duty electric stand mixer until creamy. Gradually add sugar, beating until light and fluffy.
- Add honey, beating until blended.
- Add eggs, 1 at a time, beating just until blended after each addition.
- Stir together flour and next 2 ingredients.
- Add to butter mixture alternately with milk, beginning and ending with flour mixture. Beat at low speed just until blended after each addition.
- Transfer 2 1/2 cups batter to a 2-qt. bowl, and stir in matcha until blended.
- Drop 2 scoops of plain batter into a greased and floured 10-inch (16-cup) Bundt pan, using a small cookie scoop (about 1 1/2 inches); top with 1 scoop of matcha batter. Repeat procedure around entire pan, covering bottom completely. Continue layering batters in pan as directed until all batter is used.
- Bake at 325 for 1 hour and 5 minutes to 1 hour and 15 minutes or until a long wooden pick inserted in center comes out clean.
- During last 10 minutes of baking, prepare Honeysuckle Glaze.
- Remove cake from oven, and gradually spoon 1 cup hot Honeysuckle Glaze over cake in pan, allowing glaze to soak into cake after each addition. Reserve remaining glaze. Cool cake completely in pan on a wire rack (about 1 hour and 30 minutes).

Remove cake from pan; spoon reserved glaze over cake.

Nutrition Facts



Properties

Glycemic Index:31.45, Glycemic Load:49.74, Inflammation Score:-5, Nutrition Score:8.479565207401%

Nutrients (% of daily need)

Calories: 553.85kcal (27.69%), Fat: 27.19g (41.83%), Saturated Fat: 12.97g (81.08%), Carbohydrates: 72.16g (24.05%), Net Carbohydrates: 71.3g (25.93%), Sugar: 48.3g (53.67%), Cholesterol: 135.5mg (45.17%), Sodium: 296.82mg (12.91%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 7.39g (14.79%), Selenium: 19.06µg (27.22%), Vitamin B2: 0.31mg (18.04%), Vitamin B1: 0.27mg (17.77%), Folate: 69.65µg (17.41%), Vitamin A: 665.77IU (13.32%), Iron: 2.11mg (11.7%), Manganese: 0.23mg (11.42%), Phosphorus: 110.78mg (11.08%), Vitamin B3: 1.9mg (9.48%), Vitamin E: 1.25mg (8.34%), Vitamin B5: 0.66mg (6.61%), Calcium: 62.56mg (6.26%), Vitamin K: 6.08µg (5.79%), Vitamin B12: 0.34µg (5.62%), Vitamin D: 0.67µg (4.45%), Zinc: 0.64mg (4.27%), Copper: 0.07mg (3.44%), Fiber: 0.86g (3.43%), Vitamin B6: 0.07mg (3.4%), Magnesium: 12.32mg (3.08%), Potassium: 99.94mg (2.86%)