



Holiday Gift Cakes

READY IN



45 min.

SERVINGS



4

CALORIES



1661 kcal

DESSERT

Ingredients

- 1.5 teaspoons double-acting baking powder
- 1 cup butter softened
- 2.3 cups cake flour divided sifted
- 8 oz cream cheese softened
- 4 eggs
- 8 oz maraschino cherries drained chopped well
- 1 halves maraschino cherry and pecan green red
- 2 tablespoons milk
- 1 cup pecans divided finely chopped

- 1.5 cups powdered sugar sifted
- 1.5 cups sugar
- 1.5 teaspoons vanilla extract

Equipment

- oven
- loaf pan
- toothpicks

Directions

- Thoroughly blend cream cheese, butter, sugar and vanilla.
- Add eggs, one at a time, mixing well after each addition. Sift together 2 cups flour and baking powder. Gradually add sifted flour mixture to batter. Dredge cherries and 1/2 cup pecans with remaining 1/4 cup flour; fold into batter. Grease 4 (3"x5 1/2") loaf pans; sprinkle with remaining 1/2 cup pecans.
- Pour batter into pans.
- Bake at 325 degrees for 45 minutes, or until toothpick tests clean. Cool 5 minutes; remove from pans. To prepare glaze, combine powdered sugar and milk.
- Add more milk, if needed, for drizzling consistency.
- Drizzle glaze over top and sides of cake.
- Garnish with cherry and pecan halves, as desired.

Nutrition Facts



PROTEIN 4.85% **FAT 47.4%** **CARBS 47.75%**

Properties

Glycemic Index:88.52, Glycemic Load:86.88, Inflammation Score:-8, Nutrition Score:22.071304387372%

Flavonoids

Cyanidin: 2.66mg, Cyanidin: 2.66mg, Cyanidin: 2.66mg, Cyanidin: 2.66mg Delphinidin: 1.8mg, Delphinidin: 1.8mg, Delphinidin: 1.8mg, Delphinidin: 1.8mg Catechin: 1.79mg, Catechin: 1.79mg, Catechin: 1.79mg, Catechin: 1.79mg Epigallocatechin: 1.39mg, Epigallocatechin: 1.39mg, Epigallocatechin: 1.39mg, Epigallocatechin: 1.39mg Epicatechin:

0.2mg, Epicatechin: 0.2mg, Epicatechin: 0.2mg, Epicatechin: 0.2mg Epigallocatechin 3-gallate: 0.57mg, Epigallocatechin 3-gallate: 0.57mg, Epigallocatechin 3-gallate: 0.57mg, Epigallocatechin 3-gallate: 0.57mg

Nutrients (% of daily need)

Calories: 1660.5kcal (83.02%), Fat: 89.3g (137.39%), Saturated Fat: 43.86g (274.14%), Carbohydrates: 202.4g (67.47%), Net Carbohydrates: 196.51g (71.46%), Sugar: 145.04g (161.15%), Cholesterol: 343.86mg (114.62%), Sodium: 772.74mg (33.6%), Alcohol: 0.52g (100%), Alcohol %: 0.15% (100%), Protein: 20.58g (41.16%), Manganese: 1.7mg (85.24%), Selenium: 48.79µg (69.69%), Vitamin A: 2470.29IU (49.41%), Phosphorus: 340.41mg (34.04%), Copper: 0.56mg (27.9%), Vitamin B2: 0.46mg (27.04%), Calcium: 250.61mg (25.06%), Fiber: 5.89g (23.56%), Vitamin E: 2.93mg (19.51%), Zinc: 2.81mg (18.76%), Vitamin B1: 0.26mg (17.16%), Vitamin B5: 1.64mg (16.41%), Magnesium: 62.81mg (15.7%), Iron: 2.58mg (14.33%), Folate: 56.13µg (14.03%), Vitamin B12: 0.65µg (10.89%), Potassium: 349.1mg (9.97%), Vitamin B6: 0.19mg (9.7%), Vitamin K: 7.25µg (6.9%), Vitamin D: 0.96µg (6.42%), Vitamin B3: 1.12mg (5.59%)