



Jelly Bean Cake

READY IN



90 min.

SERVINGS



16

CALORIES



321 kcal

DESSERT

Ingredients

- ☐ 0.8 cup gourmet jelly beans mini
- ☐ 2 cups flour all-purpose
- ☐ 1.3 cup sugar
- ☐ 1 cup butter softened
- ☐ 8 oz cream cheese softened
- ☐ 1 teaspoon vanilla
- ☐ 3 eggs
- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 0.3 teaspoon salt

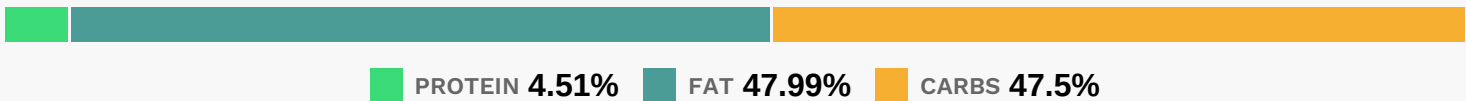
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ hand mixer
- ☐ toothpicks
- ☐ kugelhopf pan

Directions

- ☐ Heat oven to 325°F. Generously grease and flour bundt pan. Toss jelly beans with 2 tablespoons flour and set aside. In medium bowl, mix flour, baking powder and salt; set aside.
- ☐ In large bowl, beat sugar, butter, cream cheese and vanilla with electric mixer on medium speed.
- ☐ Add eggs, one at a time.
- ☐ Add flour mixture and blend well.
- ☐ Spoon 1 cup batter into bottom of prepared pan. Stir jelly beans into remaining batter.
- ☐ Bake 50 to 60 minutes, or until toothpick inserted in center comes out clean. Cool in pan 10 minutes and then invert onto serving plate and cool complete.

Nutrition Facts



Properties

Glycemic Index:16.51, Glycemic Load:19.84, Inflammation Score:-5, Nutrition Score:4.4391304409212%

Nutrients (% of daily need)

Calories: 321.09kcal (16.05%), Fat: 17.29g (26.6%), Saturated Fat: 5.52g (34.47%), Carbohydrates: 38.51g (12.84%), Net Carbohydrates: 38.06g (13.84%), Sugar: 23.65g (26.27%), Cholesterol: 45.01mg (15%), Sodium: 271.89mg (11.82%), Alcohol: 0.09g (100%), Alcohol %: 0.14% (100%), Protein: 3.65g (7.31%), Vitamin A: 742.4IU (14.85%), Selenium: 9.26µg (13.23%), Vitamin B2: 0.16mg (9.24%), Vitamin B1: 0.13mg (8.74%), Folate: 33.89µg (8.47%), Phosphorus: 60.3mg (6.03%), Manganese: 0.12mg (5.77%), Iron: 0.95mg (5.27%), Calcium: 47.53mg (4.75%),

Vitamin B3: 0.95mg (4.73%), Vitamin E: 0.66mg (4.38%), Vitamin B5: 0.29mg (2.89%), Vitamin B12: 0.12µg (1.98%),
Zinc: 0.29mg (1.96%), Fiber: 0.44g (1.78%), Copper: 0.04mg (1.76%), Potassium: 57.46mg (1.64%), Magnesium:
6.47mg (1.62%), Vitamin B6: 0.03mg (1.53%), Vitamin D: 0.17µg (1.1%)