



Kentucky Butter Cake

 Vegetarian

READY IN



90 min.

SERVINGS



10

CALORIES



537 kcal

DESSERT

Ingredients

- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 0.5 cup butter (1 stick)
- ☐ 4 medium eggs
- ☐ 15 ounces flour all-purpose
- ☐ 8 ounces half and half
- ☐ 15 ounces brown sugar light
- ☐ 7 ounces sugar

- ☐ 2 tablespoons vanilla extract

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ toothpicks
- ☐ skewers
- ☐ kugelhopf pan

Directions

- ☐ For the Cake: Adjust oven rack to center position and preheat oven to 325°F. Grease a 10-inch bundt pan.
- ☐ Combine flour, sugar, baking powder, and baking soda in a medium bowl.
- ☐ Whisk until homogenous.
- ☐ Add half-and-half, butter, and eggs. Beat using a handheld electric mixer until combined, and pour batter into pan.
- ☐ Transfer to oven and bake until a toothpick inserting in the center comes out clean, about one hour.
- ☐ Combine butter, sugar, and vanilla in a small saucepan over medium heat. Stir continuously until completely melted and combined. (Do not allow glaze to boil.)
- ☐ Assembling the Cake: While the cake is still warm and in the pan, use a wooden skewer to poke 8-10 small holes in the cake bottom.
- ☐ Pour warm glaze slowly over cake. Allow to cool completely and serve.

Nutrition Facts



 PROTEIN **5.56%**  FAT **23.38%**  CARBS **71.06%**

Properties

Glycemic Index:28.71, Glycemic Load:37.49, Inflammation Score:-4, Nutrition Score:9.4213043088498%

Nutrients (% of daily need)

Calories: 536.85kcal (26.84%), Fat: 13.97g (21.49%), Saturated Fat: 8.05g (50.28%), Carbohydrates: 95.54g (31.85%), Net Carbohydrates: 94.39g (34.32%), Sugar: 62.51g (69.45%), Cholesterol: 97.81mg (32.6%), Sodium: 298.04mg (12.96%), Alcohol: 0.89g (100%), Alcohol %: 0.71% (100%), Protein: 7.47g (14.94%), Selenium: 21.29µg (30.41%), Vitamin B1: 0.35mg (23.23%), Folate: 87.54µg (21.88%), Vitamin B2: 0.34mg (20.27%), Manganese: 0.33mg (16.46%), Iron: 2.68mg (14.87%), Vitamin B3: 2.61mg (13.06%), Phosphorus: 120.05mg (12%), Calcium: 114.26mg (11.43%), Vitamin A: 458.96IU (9.18%), Vitamin B5: 0.59mg (5.91%), Copper: 0.1mg (4.96%), Potassium: 163.37mg (4.67%), Fiber: 1.15g (4.6%), Magnesium: 18.26mg (4.57%), Zinc: 0.64mg (4.27%), Vitamin B6: 0.08mg (3.92%), Vitamin B12: 0.22µg (3.65%), Vitamin E: 0.53mg (3.54%), Vitamin D: 0.35µg (2.35%), Vitamin K: 1.27µg (1.21%)