

Lazy Daisy Cake

 Vegetarian

READY IN



100 min.

SERVINGS



6

CALORIES



539 kcal

DESSERT

Ingredients

- ☐ 1 tablespoon double-acting baking powder
- ☐ 10 tablespoons brown sugar
- ☐ 6 tablespoons butter softened
- ☐ 1 cup coconut or flaked
- ☐ 2 eggs
- ☐ 1 cup flour all-purpose
- ☐ 0.3 cup heavy cream
- ☐ 0.3 teaspoon salt

- ☐ 0.5 cup skim milk
- ☐ 1 teaspoon vanilla extract
- ☐ 1 cup sugar white

Equipment

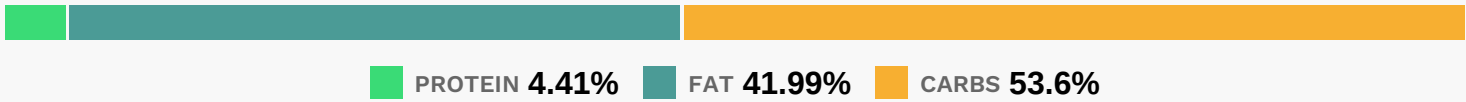
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ mixing bowl
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks
- ☐ cake form

Directions

- ☐ Preheat an oven to 350 degrees F (175 degrees C).
- ☐ Whisk together the flour, baking powder, and salt; set aside. Grease and flour an 8-inch cake pan.
- ☐ Combine the milk, 1 tablespoon butter, and vanilla extract in a small saucepan. Bring to a boil over medium-high heat, then remove from the heat and set aside. Beat the eggs in a mixing bowl with a hand mixer until smooth. Slowly pour in the white sugar while beating on high speed. Stir in the flour mixture until a few large lumps of flour remain, then pour in the warm milk mixture, and continue stirring until smooth.
- ☐ Pour into the prepared pan.
- ☐ Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 25 to 30 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.
- ☐ Stir 6 tablespoons butter, brown sugar, coconut, and cream together in a bowl until evenly mixed.

Spread over the cooled cake to serve.

Nutrition Facts



Properties

Glycemic Index:53.39, Glycemic Load:35.61, Inflammation Score:-4, Nutrition Score:9.4169565685417%

Nutrients (% of daily need)

Calories: 538.66kcal (26.93%), Fat: 25.8g (39.69%), Saturated Fat: 18.08g (113.03%), Carbohydrates: 74.1g (24.7%), Net Carbohydrates: 71.22g (25.9%), Sugar: 55.23g (61.37%), Cholesterol: 96.48mg (32.16%), Sodium: 442.44mg (19.24%), Alcohol: 0.23g (100%), Alcohol %: 0.19% (100%), Protein: 6.1g (12.2%), Manganese: 0.55mg (27.6%), Selenium: 15.48µg (22.11%), Calcium: 186.46mg (18.65%), Phosphorus: 156.34mg (15.63%), Vitamin B2: 0.24mg (14.19%), Vitamin B1: 0.19mg (12.81%), Vitamin A: 616.48IU (12.33%), Folate: 47.72µg (11.93%), Iron: 2.09mg (11.59%), Fiber: 2.88g (11.5%), Copper: 0.17mg (8.37%), Vitamin B3: 1.39mg (6.94%), Magnesium: 24.94mg (6.24%), Vitamin B5: 0.57mg (5.7%), Potassium: 195.01mg (5.57%), Zinc: 0.76mg (5.06%), Vitamin B6: 0.1mg (5.04%), Vitamin B12: 0.29µg (4.81%), Vitamin D: 0.68µg (4.51%), Vitamin E: 0.64mg (4.3%), Vitamin K: 1.45µg (1.38%)