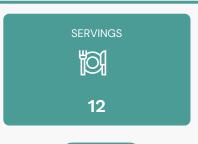


# **Lemon Curd Pound Cake**







DESSERT

### Ingredients

O.5 teaspoon double-acting baking powder	
1 cup butter softened	
6 large eggs	
3 cups flour all-purpose	
1 slices garnishes: candied lemon sugared cranberries fro	esh
12 servings lemon curd glaze	
1 teaspoon lemon extract	
1 tablespoon lemon zest	
1 cup milk	

	O.1 teaspoon salt
	0.5 cup shortening
	3 cups sugar
	1 teaspoon vanilla extract
Εq	uipment
	frying pan
	oven
	wire rack
	stand mixer
Diı	rections
	Preheat oven to 32
	Beat first 2 ingredients at medium speed with a heavy-duty electric stand mixer until creamy. Gradually add sugar, beating at medium speed until light and fluffy.
	Add eggs, 1 at a time, beating just until yellow disappears.
	Sift 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. Stir in lemon zest and next 2 ingredients.
	Pour batter into a greased and floured 10-inch (16-cup) tube pan.
	Bake at 325 for 1 hour and 15 minutes to 1 hour and 30 minutes or until a long wooden pick inserted in center of cake comes out clean. Cool cake in pan on wire rack 15 minutes.
	Meanwhile, prepare Lemon Curd Glaze.
	Remove cake from pan to wire rack; gently brush warm glaze over top and sides of cake. Cool completely on a wire rack (about 1 hour).
	Garnish, if desired.
	Try This Twist! Lime Curd Pound Cake: Omit lemon extract. Substitute lime zest for lemon zest and Lime Curd Glaze for Lemon Curd Glaze. Proceed with recipe as directed.

## **Nutrition Facts**

### **Properties**

Glycemic Index:29.22, Glycemic Load:52.58, Inflammation Score:-4, Nutrition Score:8.5665217638016%

#### **Flavonoids**

Eriodictyol: 0.12mg, Eriodictyol: 0.12mg, Eriodictyol: 0.12mg, Eriodictyol: 0.12mg Hesperetin: 0.16mg, Hesperetin: 0.16mg, Hesperetin: 0.16mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

### **Nutrients** (% of daily need)

Calories: 630.44kcal (31.52%), Fat: 29.13g (44.81%), Saturated Fat: 14.19g (88.68%), Carbohydrates: 86.47g (28.82%), Net Carbohydrates: 85.52g (31.1%), Sugar: 62.54g (69.49%), Cholesterol: 136.11mg (45.37%), Sodium: 265.29mg (11.53%), Alcohol: 0.11g (100%), Alcohol %: 0.08% (100%), Protein: 7.71g (15.43%), Selenium: 19.15µg (27.36%), Vitamin B2: 0.31mg (18.44%), Vitamin B1: 0.27mg (17.99%), Folate: 69.63µg (17.41%), Vitamin A: 641.05IU (12.82%), Phosphorus: 112.15mg (11.22%), Manganese: 0.22mg (11.2%), Iron: 1.95mg (10.83%), Vitamin B3: 1.9mg (9.49%), Vitamin E: 1.26mg (8.37%), Vitamin B5: 0.68mg (6.78%), Vitamin B12: 0.36µg (6.07%), Calcium: 59.49mg (5.95%), Vitamin K: 6.1µg (5.81%), Vitamin D: 0.72µg (4.82%), Zinc: 0.65mg (4.32%), Fiber: 0.95g (3.81%), Vitamin B6: 0.07mg (3.54%), Copper: 0.07mg (3.38%), Magnesium: 12.9mg (3.23%), Potassium: 106.11mg (3.03%), Vitamin C: 0.95mg (1.16%)