



Lemon Curd Pound Cake

READY IN



165 min.

SERVINGS



12

CALORIES



630 kcal

DESSERT

Ingredients

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

- ☐ 0.1 teaspoon salt
- ☐ 0.5 cup shortening
- ☐ 3 cups sugar
- ☐ 1 teaspoon vanilla extract

Equipment

- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ stand mixer

Directions

- ☐ 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



 **PROTEIN 4.83%**  **FAT 41.03%**  **CARBS 54.14%**

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, Hesperetin: 0.16mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg Quercetin: 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%)