



## Lemon Fiesta Cake

 Vegetarian

READY IN



45 min.

SERVINGS



1

CALORIES



2505 kcal

DESSERT

### Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 0.3 cup butter
- ☐ 1 cup buttermilk
- ☐ 3 eggs
- ☐ 2.5 cups flour all-purpose sifted
- ☐ 0.5 cup golden raisins
- ☐ 0.8 teaspoon lemon extract

- ☐ 2 tablespoons juice of lemon fresh
- ☐ 1 tablespoon lemon zest grated
- ☐ 0.5 teaspoon salt
- ☐ 1.5 tablespoons water
- ☐ 0.3 cup sugar white

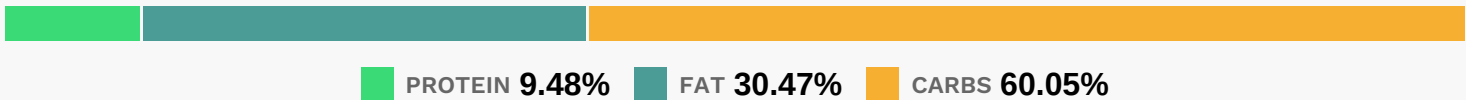
## Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ skewers
- ☐ kugelhopf pan

## Directions

- ☐ Preheat oven to 325 degrees F (165 degrees C). Grease and flour a Bundt pan.
- ☐ Cream 1/2 cup plus 2 tablespoons butter and 1 1/2 cups sugar until fluffy.
- ☐ Add eggs one at a time beating after each addition. Blend in the lemon peel.
- ☐ In a separate bowl, mix flour, salt, soda and baking powder.
- ☐ Add flour mixture alternately with buttermilk to creamed butter mixture.
- ☐ Add lemon extract and raisins.
- ☐ Bake at 325 degrees F (165 degrees C) for 50 minutes cool 5 minutes, then turn out onto serving plate. Prick hot cake with skewer or fork and pour on lemon topping.
- ☐ Combine 1/3 cup sugar, 1/3 cup butter and water in a saucepan and heat until butter melts.
- ☐ Add lemon juice . Spoon over hot cake.

## Nutrition Facts



## Properties

Glycemic Index:374.76, Glycemic Load:254.76, Inflammation Score:-10, Nutrition Score:58.718260640683%

Flavonoids

Eriodictyol: 1.46mg, Eriodictyol: 1.46mg, Eriodictyol: 1.46mg, Eriodictyol: 1.46mg Hesperetin: 4.34mg, Hesperetin: 4.34mg, Hesperetin: 4.34mg, Hesperetin: 4.34mg Naringenin: 0.41mg, Naringenin: 0.41mg, Naringenin: 0.41mg, Naringenin: 0.41mg Kaempferol: 1.96mg, Kaempferol: 1.96mg, Kaempferol: 1.96mg, Kaempferol: 1.96mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 1.85mg, Quercetin: 1.85mg, Quercetin: 1.85mg, Quercetin: 1.85mg

Nutrients (% of daily need)

Calories: 2504.75kcal (125.24%), Fat: 85.56g (131.63%), Saturated Fat: 48.19g (301.2%), Carbohydrates: 379.37g (126.46%), Net Carbohydrates: 367.3g (133.56%), Sugar: 123.54g (137.27%), Cholesterol: 680.12mg (226.71%), Sodium: 3077.32mg (133.8%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 59.91g (119.83%), Selenium: 157.09µg (224.42%), Vitamin B1: 2.64mg (175.94%), Folate: 657.14µg (164.29%), Vitamin B2: 2.75mg (161.53%), Manganese: 2.41mg (120.54%), Iron: 18.75mg (104.17%), Phosphorus: 995.16mg (99.52%), Vitamin B3: 19.68mg (98.38%), Calcium: 700.32mg (70.03%), Vitamin A: 3004.51IU (60.09%), Fiber: 12.07g (48.29%), Vitamin B5: 4.55mg (45.47%), Copper: 0.89mg (44.41%), Potassium: 1442.42mg (41.21%), Vitamin B12: 2.41µg (40.12%), Vitamin D: 5.76µg (38.4%), Vitamin B6: 0.71mg (35.44%), Magnesium: 139.51mg (34.88%), Zinc: 5.14mg (34.3%), Vitamin C: 21.67mg (26.27%), Vitamin E: 3.64mg (24.29%), Vitamin K: 9.89µg (9.42%)