



Lemon-Lime Pound Cake

 Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



609 kcal

DESSERT

Ingredients

- ☐ 2 cups powdered sugar sifted
- ☐ 5 large eggs at room temperature
- ☐ 3 cups flour all-purpose
- ☐ 2 tablespoons juice of lemon
- ☐ 0.8 cup lemon lime soda
- ☐ 2 teaspoons lemon zest grated
- ☐ 1 Tbsp juice of lime
- ☐ 2 teaspoons lime zest grated

- ☐ 1 teaspoon salt
- ☐ 2.5 cups sugar
- ☐ 0.8 lb butter unsalted at room temperature
- ☐ 2 tablespoons butter unsalted melted

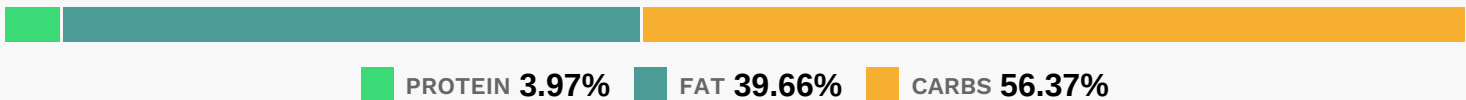
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ hand mixer
- ☐ toothpicks
- ☐ kugelhopf pan

Directions

- ☐ Preheat oven to 350F. Liberally grease and flour a 12-cup Bundt pan.
- ☐ Make cake: In a medium bowl, sift together flour and salt; set aside. In a large bowl, with electric mixer on medium speed, beat butter, sugar, and lemon and lime zest until pale and light, about 5 minutes.
- ☐ Add eggs one at a time, beating well after each. Gradually add flour mixture, just until blended. Stir in soda.
- ☐ Pour batter into prepared pan and bake until a toothpick inserted in center comes out clean, 1 hour and 15 minutes. Cool completely in pan on a rack before inverting onto a plate.
- ☐ Make glaze: Stir together confectioners' sugar, butter and juices; add more juice or sugar if needed. Spoon glaze over cake, distributing evenly.
- ☐ Garnish with lemon and lime zest, if desired.

Nutrition Facts



Properties

Glycemic Index:14.76, Glycemic Load:46.35, Inflammation Score:-5, Nutrition Score:7.7665217337401%

Flavonoids

Eriodictyol: 0.15mg, Eriodictyol: 0.15mg, Eriodictyol: 0.15mg, Eriodictyol: 0.15mg Hesperetin: 0.62mg, Hesperetin: 0.62mg, Hesperetin: 0.62mg, Hesperetin: 0.62mg Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 608.92kcal (30.45%), Fat: 27.32g (42.02%), Saturated Fat: 16.46g (102.89%), Carbohydrates: 87.38g (29.13%), Net Carbohydrates: 86.48g (31.45%), Sugar: 62.93g (69.92%), Cholesterol: 143.47mg (47.82%), Sodium: 229.74mg (9.99%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 6.15g (12.3%), Selenium: 17.67µg (25.25%), Vitamin A: 880.37IU (17.61%), Folate: 68.59µg (17.15%), Vitamin B1: 0.26mg (17.09%), Vitamin B2: 0.27mg (16.04%), Manganese: 0.22mg (11.19%), Iron: 1.87mg (10.37%), Vitamin B3: 1.88mg (9.41%), Phosphorus: 82.84mg (8.28%), Vitamin E: 0.96mg (6.38%), Vitamin D: 0.88µg (5.85%), Vitamin B5: 0.5mg (4.97%), Vitamin B12: 0.24µg (3.96%), Fiber: 0.9g (3.6%), Copper: 0.07mg (3.53%), Zinc: 0.53mg (3.51%), Magnesium: 10.46mg (2.62%), Vitamin B6: 0.05mg (2.62%), Calcium: 25.63mg (2.56%), Vitamin C: 1.87mg (2.27%), Vitamin K: 2.31µg (2.2%), Potassium: 75.88mg (2.17%)