

# Lemon Loaf Cake

 Vegetarian

READY IN



110 min.

SERVINGS



10

CALORIES



331 kcal

DESSERT

## Ingredients

- 0.5 teaspoon baking soda
- 0.5 cup butter
- 2 cups confectioners' sugar
- 0.3 cup cornstarch
- 2 eggs
- 1.5 cups flour all-purpose
- 3 tablespoons juice of lemon
- 1 teaspoon lemon zest freshly grated

- 0.5 teaspoon salt
- 0.5 cup cup heavy whipping cream sour
- 1 teaspoon vanilla extract
- 0.5 cup sugar white

## Equipment

- bowl
- oven
- whisk
- loaf pan
- hand mixer
- toothpicks

## Directions

- Preheat an oven to 325 degrees F (165 degrees C).
- Beat the butter and sugar with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color.
- Add the room temperature eggs one at a time, allowing each egg to blend into the butter mixture before adding the next. Beat in the sour cream, vanilla, and lemon peel. Beat for an additional 2 minutes. Batter will look curdled.
- Combine flour, cornstarch, salt, and baking soda in a separate bowl.
- Pour the flour mixture into the egg mixture, mixing until just incorporated.
- Pour the batter into a prepared 8x4 inch loaf pan.
- Bake in the preheated oven until a toothpick inserted into the center comes out clean, 30 to 35 minutes. Cool in the pans for 5 minutes before removing to cool completely on a plate.
- Whisk together the lemon juice and powdered sugar.
- Pour glaze over entire cake and allow cake to cool while the glaze is soaked in.

## Nutrition Facts



■ PROTEIN 4.12% ■ FAT 33.6% ■ CARBS 62.28%

## Properties

Glycemic Index:19.51, Glycemic Load:17.34, Inflammation Score:-3, Nutrition Score:4.413913063381%

## Flavonoids

Eriodictyol: 0.22mg, Eriodictyol: 0.22mg, Eriodictyol: 0.22mg, Eriodictyol: 0.22mg Hesperetin: 0.65mg, Hesperetin: 0.65mg, Hesperetin: 0.65mg, Hesperetin: 0.65mg Naringenin: 0.06mg, Naringenin: 0.06mg, Naringenin: 0.06mg, Naringenin: 0.06mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

## Nutrients (% of daily need)

Calories: 331.27kcal (16.56%), Fat: 12.5g (19.23%), Saturated Fat: 7.3g (45.64%), Carbohydrates: 52.14g (17.38%), Net Carbohydrates: 51.57g (18.75%), Sugar: 34.11g (37.9%), Cholesterol: 63.92mg (21.31%), Sodium: 261.37mg (11.36%), Alcohol: 0.14g (100%), Alcohol %: 0.19% (100%), Protein: 3.45g (6.9%), Selenium: 9.9µg (14.14%), Vitamin B1: 0.15mg (10.32%), Folate: 40.4µg (10.1%), Vitamin B2: 0.16mg (9.63%), Vitamin A: 403.17IU (8.06%), Manganese: 0.14mg (6.82%), Iron: 1.08mg (5.97%), Vitamin B3: 1.14mg (5.68%), Phosphorus: 49.96mg (5%), Vitamin E: 0.42mg (2.79%), Vitamin B5: 0.27mg (2.75%), Vitamin C: 2.1mg (2.55%), Calcium: 23.14mg (2.31%), Fiber: 0.57g (2.28%), Copper: 0.04mg (2.03%), Vitamin B12: 0.12µg (2.03%), Zinc: 0.3mg (2.01%), Magnesium: 7.01mg (1.75%), Potassium: 55.65mg (1.59%), Vitamin B6: 0.03mg (1.54%), Vitamin D: 0.18µg (1.17%)