



Lemon Pound Cake with Candied Lemon Slices

 Vegetarian

READY IN



45 min.

SERVINGS



3

CALORIES



1262 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 0.8 cup butter softened
- ☐ 3 large eggs
- ☐ 2.3 cups flour all-purpose
- ☐ 3 servings lemon glaze
- ☐ 1 tablespoon juice of lemon
- ☐ 1 tablespoon lemon zest

- ☐ 0.5 teaspoon salt
- ☐ 1.5 cups sugar
- ☐ 0.8 cup vanilla yogurt

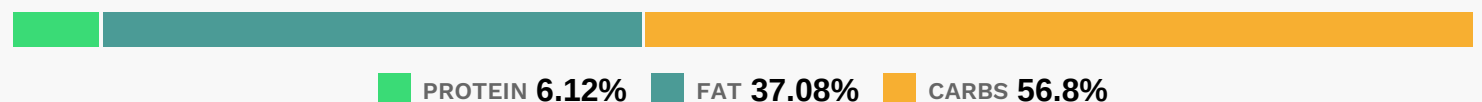
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ loaf pan
- ☐ hand mixer

Directions

- ☐ Preheat oven to 35
- ☐ Lightly grease and flour a 9- x 5-inch loaf pan; set aside.
- ☐ Beat butter and sugar at medium speed with an electric mixer until light and fluffy.
- ☐ Add eggs, 1 at a time, beating well after each addition.
- ☐ Stir together lemon zest, juice, and yogurt in a separate bowl.
- ☐ Sift together flour, baking powder, and salt in a third bowl; add to butter mixture, alternately with yogurt mixture. Beat at low speed just until blended after each addition.
- ☐ Pour batter into prepared pan.
- ☐ Bake at 350 for 1 hour to 1 hour and 20 minutes or until a wooden pick inserted in center comes out clean.
- ☐ Cool in pan on wire rack about 10 minutes. While still warm, turn out of pan; remove lemon slices from Lemon Glaze, and place on top of cake.
- ☐ Drizzle with Lemon Glaze. Continue to cool on wire rack.

Nutrition Facts



Properties

Glycemic Index:104.2, Glycemic Load:122.38, Inflammation Score:-8, Nutrition Score:23.913913104845%

Flavonoids

Eriodictyol: 1.74mg, Eriodictyol: 1.74mg, Eriodictyol: 1.74mg, Eriodictyol: 1.74mg Hesperetin: 2.68mg, Hesperetin: 2.68mg, Hesperetin: 2.68mg, Hesperetin: 2.68mg Naringenin: 0.11mg, Naringenin: 0.11mg, Naringenin: 0.11mg, Naringenin: 0.11mg Luteolin: 0.13mg, Luteolin: 0.13mg, Luteolin: 0.13mg, Luteolin: 0.13mg Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg

Nutrients (% of daily need)

Calories: 1262.19kcal (63.11%), Fat: 52.82g (81.27%), Saturated Fat: 31.38g (196.12%), Carbohydrates: 182.04g (60.68%), Net Carbohydrates: 179.08g (65.12%), Sugar: 109.11g (121.23%), Cholesterol: 311.08mg (103.69%), Sodium: 1149.76mg (49.99%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 19.61g (39.22%), Selenium: 51.35µg (73.36%), Vitamin B1: 0.79mg (52.65%), Folate: 205.53µg (51.38%), Vitamin B2: 0.86mg (50.4%), Phosphorus: 356.74mg (35.67%), Vitamin A: 1717.36IU (34.35%), Manganese: 0.66mg (33.19%), Calcium: 323.15mg (32.32%), Iron: 5.69mg (31.6%), Vitamin B3: 5.68mg (28.41%), Vitamin B5: 1.6mg (16.04%), Vitamin B12: 0.87µg (14.44%), Vitamin E: 1.93mg (12.89%), Zinc: 1.88mg (12.56%), Fiber: 2.96g (11.84%), Vitamin C: 8.72mg (10.56%), Magnesium: 39.45mg (9.86%), Potassium: 337.69mg (9.65%), Copper: 0.19mg (9.59%), Vitamin B6: 0.17mg (8.34%), Vitamin D: 1µg (6.67%), Vitamin K: 4.47µg (4.25%)