



Lime Curd Pound Cake

READY IN



165 min.

SERVINGS



12

CALORIES



570 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 lime curd glaze
- ☐ 1 tablespoon lime zest
- ☐ 1 cup milk
- ☐ 0.1 teaspoon salt

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

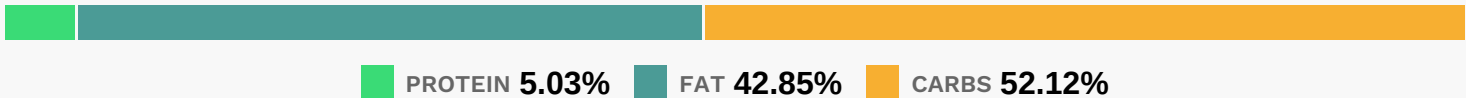
Equipment

- ☐ 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 lime zest and vanilla.
- ☐ 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 Lime 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.

Nutrition Facts



Properties

Glycemic Index:31.88, Glycemic Load:52.59, Inflammation Score:-5, Nutrition Score:8.5252173646637%

Flavonoids

Eriodictyol: 0.12mg, Eriodictyol: 0.12mg, Eriodictyol: 0.12mg, Eriodictyol: 0.12mg Hesperetin: 0.38mg, Hesperetin: 0.38mg, Hesperetin: 0.38mg, Hesperetin: 0.38mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg 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: 569.72kcal (28.49%), Fat: 27.55g (42.38%), Saturated Fat: 13.14g (82.09%), Carbohydrates: 75.39g (25.13%), Net Carbohydrates: 74.51g (27.09%), Sugar: 51.53g (57.26%), Cholesterol: 138.12mg (46.04%), Sodium: 209.27mg (9.1%), Alcohol: 0.11g (100%), Alcohol %: 0.09% (100%), Protein: 7.28g (14.57%), Selenium: 19.15µg (27.36%), Vitamin B2: 0.31mg (18.42%), Vitamin B1: 0.27mg (17.98%), Folate: 69.61µg (17.4%), Vitamin A: 641.18IU (12.82%), Phosphorus: 112.18mg (11.22%), Manganese: 0.22mg (11.2%), Iron: 1.95mg (10.82%), Vitamin B3: 1.9mg (9.48%), Vitamin E: 1.26mg (8.37%), Vitamin B5: 0.68mg (6.77%), Vitamin B12: 0.36µg (6.07%), Calcium: 58.98mg (5.9%), Vitamin K: 6.1µg (5.81%), Vitamin D: 0.72µg (4.82%), Zinc: 0.65mg (4.32%), Fiber: 0.87g (3.5%), Vitamin B6: 0.07mg (3.5%), Copper: 0.07mg (3.38%), Magnesium: 12.86mg (3.21%), Potassium: 105.82mg (3.02%)