



Little Cherry Pound Cakes

READY IN



45 min.

SERVINGS



21

CALORIES



442 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon almond extract
- ☐ 0.8 cup butter softened
- ☐ 21 servings cherry glaze
- ☐ 6 large eggs
- ☐ 3.3 cups flour all-purpose
- ☐ 10 ounce maraschino cherries
- ☐ 1 halves garnish: maraschino cherry
- ☐ 1 cup milk
- ☐ 0.1 teaspoon salt

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

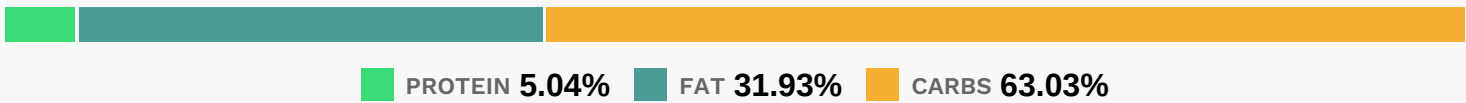
Equipment

- ☐ oven
- ☐ hand mixer
- ☐ wax paper

Directions

- ☐ Drain jar of cherries, discarding juice. Chop cherries, and set aside.
- ☐ Beat butter and shortening at medium speed with an electric mixer until creamy. Gradually add sugar, beating 1 minute.
- ☐ Add eggs, 1 at a time, beating just until yellow disappears.
- ☐ Combine flour and salt; gradually add to butter mixture alternately with milk, beginning and ending with flour mixture. Beat at low speed just until blended. Stir in flavorings and 1/2 cup chopped cherries.
- ☐ Spoon batter into 7 greased and floured 5 3/4" x 3" mini loafpans. (We recommend greasing your pans with shortening for best results.)
- ☐ Bake at 300 for 55 minutes or until a wooden pick inserted in center comes out almost clean. Cool in pans on wire racks 10 minutes; remove cakes from pans, and place on wire racks set over wax paper.
- ☐ Drizzle Cherry Glaze over slightly warm cakes.
- ☐ Garnish, if desired.
- ☐ Refrigerate cakes to let glaze harden before wrapping. Wrap cakes individually in cellophane for gift giving.

Nutrition Facts



Properties

Glycemic Index:12.15, Glycemic Load:35.12, Inflammation Score:-5, Nutrition Score:8.3960869519607%

Flavonoids

Cyanidin: 42.29mg, Cyanidin: 42.29mg, Cyanidin: 42.29mg, Cyanidin: 42.29mg Pelargonidin: 0.38mg, Pelargonidin: 0.38mg, Pelargonidin: 0.38mg, Pelargonidin: 0.38mg Peonidin: 2.1mg, Peonidin: 2.1mg, Peonidin: 2.1mg, Peonidin: 2.1mg Catechin: 6.1mg, Catechin: 6.1mg, Catechin: 6.1mg, Catechin: 6.1mg Epigallocatechin: 0.48mg, Epigallocatechin: 0.48mg, Epigallocatechin: 0.48mg, Epigallocatechin: 0.48mg Epicatechin: 7mg, Epicatechin: 7mg, Epicatechin: 7mg, Epicatechin: 7mg Epicatechin 3-gallate: 0.07mg, Epicatechin 3-gallate: 0.07mg, Epicatechin 3-gallate: 0.07mg, Epicatechin 3-gallate: 0.07mg Isorhamnetin: 0.07mg, Isorhamnetin: 0.07mg, Isorhamnetin: 0.07mg, Isorhamnetin: 0.07mg Kaempferol: 0.34mg, Kaempferol: 0.34mg, Kaempferol: 0.34mg, Kaempferol: 0.34mg Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg Quercetin: 3.21mg, Quercetin: 3.21mg, Quercetin: 3.21mg, Quercetin: 3.21mg

Nutrients (% of daily need)

Calories: 442.32kcal (22.12%), Fat: 16.22g (24.95%), Saturated Fat: 6.75g (42.18%), Carbohydrates: 72.01g (24%), Net Carbohydrates: 68.11g (24.77%), Sugar: 52.41g (58.23%), Cholesterol: 71.97mg (23.99%), Sodium: 92.21mg (4.01%), Alcohol: 0.13g (100%), Alcohol %: 0.07% (100%), Protein: 5.76g (11.52%), Selenium: 11.44µg (16.35%), Fiber: 3.9g (15.58%), Vitamin B2: 0.23mg (13.63%), Vitamin B1: 0.2mg (13.59%), Folate: 47.96µg (11.99%), Manganese: 0.24mg (11.9%), Vitamin C: 9.8mg (11.88%), Potassium: 374.57mg (10.7%), Iron: 1.73mg (9.62%), Phosphorus: 92.69mg (9.27%), Vitamin A: 394.26IU (7.89%), Vitamin K: 7.74µg (7.37%), Copper: 0.14mg (7.2%), Vitamin B3: 1.39mg (6.93%), Vitamin B5: 0.69mg (6.92%), Vitamin E: 0.91mg (6.06%), Magnesium: 23.51mg (5.88%), Vitamin B6: 0.11mg (5.48%), Calcium: 53.06mg (5.31%), Zinc: 0.51mg (3.41%), Vitamin B12: 0.2µg (3.39%), Vitamin D: 0.41µg (2.76%)