



## Magic Spice Cake

READY IN



45 min.

SERVINGS



16

CALORIES



219 kcal

DESSERT

### Ingredients

- 1 teaspoon double-acting baking powder
- 0.8 teaspoon baking soda
- 1 cup buttermilk
- 0.3 cup cornstarch
- 3 eggs
- 2 cups flour all-purpose
- 0.8 teaspoon ground cinnamon
- 0.8 teaspoon ground cloves
- 1 teaspoon salt

- 0.8 cup shortening
- 1 cup granulated sugar white

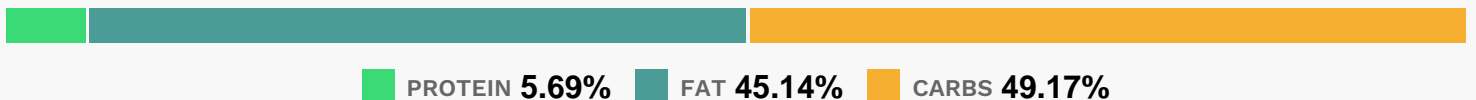
## Equipment

- bowl
- oven
- hand mixer

## Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round cake pans.
- Sift together flour, cornstarch, sugar, baking powder, soda, salt, cloves, and cinnamon into a large bowl.
- Add shortening and buttermilk; beat with an electric mixer for 2 minutes.
- Add eggs, and beat 2 minutes more.
- Pour batter into prepared pans.
- Bake for 30 to 35 minutes, or until done.

## Nutrition Facts



## Properties

Glycemic Index:17.07, Glycemic Load:17.64, Inflammation Score:-1, Nutrition Score:4.1569565638252%

## Nutrients (% of daily need)

Calories: 219.29kcal (10.96%), Fat: 11.1g (17.07%), Saturated Fat: 2.97g (18.59%), Carbohydrates: 27.2g (9.07%), Net Carbohydrates: 26.67g (9.7%), Sugar: 13.28g (14.76%), Cholesterol: 32.34mg (10.78%), Sodium: 251.88mg (10.95%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.15g (6.3%), Selenium: 8.53µg (12.18%), Manganese: 0.18mg (9.21%), Vitamin B1: 0.14mg (9.01%), Vitamin B2: 0.14mg (8.43%), Folate: 33.25µg (8.31%), Iron: 0.94mg (5.24%), Phosphorus: 51.85mg (5.19%), Vitamin K: 5.39µg (5.13%), Vitamin B3: 0.94mg (4.72%), Vitamin E: 0.71mg (4.71%), Calcium: 40.79mg (4.08%), Vitamin B5: 0.32mg (3.18%), Vitamin D: 0.36µg (2.4%), Vitamin B12: 0.14µg (2.37%), Fiber: 0.52g (2.09%), Zinc: 0.28mg (1.86%), Copper: 0.03mg (1.74%), Magnesium: 6.36mg (1.59%), Potassium: 50.1mg (1.43%), Vitamin A: 69.73IU (1.39%), Vitamin B6: 0.03mg (1.35%)