



Million Dollar Pound Cake

 Vegetarian

READY IN



150 min.

SERVINGS



15

CALORIES



266 kcal

DESSERT

Ingredients

- 0.5 teaspoon almond extract
- 1 cup butter softened
- 3 large eggs
- 0.5 cup milk
- 1.5 cups sugar
- 0.5 teaspoon vanilla extract
- 2 cups soft-wheat flour all-purpose

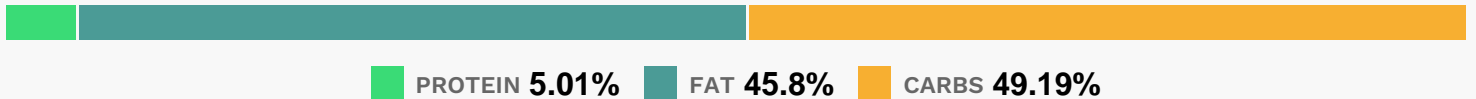
Equipment

- frying pan
- oven
- wire rack
- cake form
- stand mixer

Directions

- Preheat oven to 30
- Beat butter at medium speed with a heavy-duty electric stand mixer until creamy. Gradually add sugar, beating 3 to 5 minutes or until light and fluffy.
- Add eggs, 1 at a time, beating just until yellow disappears.
- Add flour to butter mixture alternately with milk, beginning and ending with flour. Beat at low speed just until blended after each addition. Stir in extracts.
- Pour into a lightly greased and floured 9-inch round cake pan.
- Bake at 300 for 50 to 60 minutes or until a wooden pick inserted in center comes out clean. Cool in pan on a wire rack 10 minutes.
- Remove from pan to wire rack; cool completely (about 1 hour).

Nutrition Facts



Properties

Glycemic Index:15.54, Glycemic Load:23.31, Inflammation Score:-3, Nutrition Score:4.0773912616398%

Nutrients (% of daily need)

Calories: 266.12kcal (13.31%), Fat: 13.71g (21.1%), Saturated Fat: 8.27g (51.68%), Carbohydrates: 33.13g (11.04%), Net Carbohydrates: 32.68g (11.88%), Sugar: 20.48g (22.75%), Cholesterol: 70.71mg (23.57%), Sodium: 115.16mg (5.01%), Alcohol: 0.09g (100%), Alcohol %: 0.17% (100%), Protein: 3.38g (6.75%), Selenium: 9.15µg (13.07%), Vitamin B1: 0.14mg (9.34%), Folate: 35.65µg (8.91%), Vitamin A: 445.36IU (8.91%), Vitamin B2: 0.15mg (8.73%), Manganese: 0.12mg (5.91%), Iron: 0.96mg (5.34%), Vitamin B3: 1.01mg (5.04%), Phosphorus: 49.66mg (4.97%), Vitamin E: 0.47mg (3.13%), Vitamin B5: 0.27mg (2.73%), Vitamin B12: 0.16µg (2.64%), Calcium: 21.97mg (2.2%), Zinc: 0.29mg (1.97%), Vitamin D: 0.29µg (1.93%), Fiber: 0.45g (1.8%), Copper: 0.03mg (1.64%), Magnesium: 6.18mg (1.54%), Vitamin B6: 0.03mg (1.49%), Potassium: 48.26mg (1.38%), Vitamin K: 1.16µg (1.11%)