

Million-Dollar Pound Cake

 Vegetarian

READY IN



120 min.

SERVINGS



16

CALORIES



493 kcal

DESSERT

Ingredients

- 1 teaspoon almond extract
- 2 cups butter softened
- 6 eggs
- 4 cups flour all-purpose
- 0.8 cup milk
- 3 cups sugar
- 1 teaspoon vanilla extract

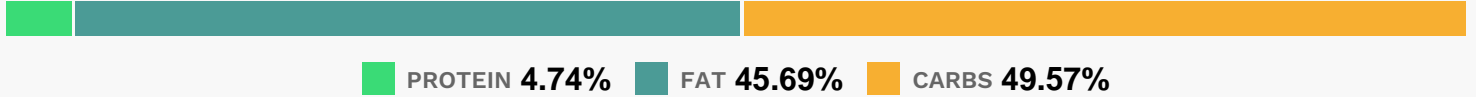
Equipment

- bowl
- frying pan
- oven
- wire rack
- toothpicks

Directions

- In a large bowl, cream butter and sugar until light and fluffy.
- Add eggs, one at a time, beating well after each addition. Beat in extracts. Gradually add flour alternately with milk, beating just until blended.
- Pour into a greased and floured 10-in. tube pan.
- Bake at 300° for 1 hour and 40 minutes or until a toothpick inserted near the center comes out clean.
- Cool for 15 minutes before removing from pan to a wire rack to cool completely.

Nutrition Facts



Properties

Glycemic Index:14.57, Glycemic Load:43.64, Inflammation Score:-5, Nutrition Score:7.3156521838644%

Nutrients (% of daily need)

Calories: 493.47kcal (24.67%), Fat: 25.37g (39.04%), Saturated Fat: 15.36g (96.02%), Carbohydrates: 61.93g (20.64%), Net Carbohydrates: 61.09g (22.21%), Sugar: 38.2g (42.45%), Cholesterol: 123.76mg (41.25%), Sodium: 211.27mg (9.19%), Alcohol: 0.17g (100%), Alcohol %: 0.17% (100%), Protein: 5.92g (11.85%), Selenium: 16.39µg (23.41%), Vitamin B1: 0.26mg (17.32%), Folate: 65.79µg (16.45%), Vitamin A: 816.72IU (16.33%), Vitamin B2: 0.26mg (15.46%), Manganese: 0.22mg (11.04%), Iron: 1.76mg (9.8%), Vitamin B3: 1.88mg (9.42%), Phosphorus: 84.81mg (8.48%), Vitamin E: 0.86mg (5.71%), Vitamin B5: 0.46mg (4.64%), Vitamin B12: 0.26µg (4.28%), Calcium: 35.24mg (3.52%), Zinc: 0.51mg (3.39%), Fiber: 0.84g (3.38%), Vitamin D: 0.46µg (3.04%), Copper: 0.06mg (3%), Magnesium: 10.85mg (2.71%), Vitamin B6: 0.05mg (2.49%), Potassium: 81.66mg (2.33%), Vitamin K: 2.16µg (2.06%)