



## Mockingbird Pound Cake

READY IN



20 min.

SERVINGS



12

CALORIES



598 kcal

DESSERT

### Ingredients

- 1 teaspoon almond extract
- 0.5 teaspoon double-acting baking powder
- 1 cup butter softened
- 6 large eggs
- 3 cups flour all-purpose
- 3 cups granulated sugar
- 1 cup milk
- 12 servings powdered sugar
- 0.5 teaspoon salt

- 0.5 cup shortening
- 1 teaspoon vanilla extract

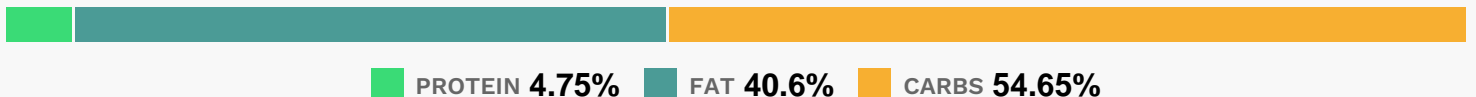
## Equipment

- bowl
- frying pan
- oven
- wire rack
- hand mixer
- kugelhopf pan

## Directions

- Beat butter and shortening at medium speed with an electric mixer until creamy. Gradually add 3 cups granulated sugar, beating at medium speed until light and fluffy.
- Add eggs, 1 at a time, beating after each addition just until yellow disappears.
- Combine flour, salt, and baking powder; add to butter mixture alternately with milk, beginning and ending with flour mixture. Beat at low speed just until blended after each addition, scraping bottom and sides of bowl as needed. Beat in extracts.
- Pour batter into a greased and floured 12-cup Bundt pan.
- Bake at 325 for 1 hour and 5 minutes or until a wooden pick inserted in center comes out clean. Cool in pan on a wire rack 15 minutes.
- Remove from pan; cool completely on wire rack. Dust cake evenly with powdered sugar.

## Nutrition Facts



## Properties

Glycemic Index:27.09, Glycemic Load:52.57, Inflammation Score:-5, Nutrition Score:8.4917390761168%

## Nutrients (% of daily need)

Calories: 598.47kcal (29.92%), Fat: 27.38g (42.12%), Saturated Fat: 13.07g (81.67%), Carbohydrates: 82.9g (27.63%),  
Net Carbohydrates: 82.06g (29.84%), Sugar: 58.97g (65.53%), Cholesterol: 136.11mg (45.37%), Sodium: 281.11mg  
(12.22%), Alcohol: 0.23g (100%), Alcohol %: 0.18% (100%), Protein: 7.21g (14.41%), Selenium: 19.19µg (27.42%),  
Vitamin B2: 0.31mg (18.52%), Vitamin B1: 0.27mg (17.96%), Folate: 69.5µg (17.38%), Vitamin A: 640.67IU (12.81%),  
Manganese: 0.23mg (11.25%), Phosphorus: 112.02mg (11.2%), Iron: 1.95mg (10.82%), Vitamin B3: 1.9mg (9.48%),  
Vitamin E: 1.25mg (8.36%), Vitamin B5: 0.68mg (6.75%), Vitamin B12: 0.36µg (6.07%), Calcium: 58.83mg (5.88%),  
Vitamin K: 6.1µg (5.81%), Vitamin D: 0.72µg (4.82%), Zinc: 0.65mg (4.32%), Vitamin B6: 0.07mg (3.47%), Copper:  
0.07mg (3.39%), Fiber: 0.84g (3.38%), Magnesium: 12.82mg (3.21%), Potassium: 105.18mg (3.01%)