



Moist Yellow Cake

 Vegetarian

READY IN



50 min.

SERVINGS



30

CALORIES



195 kcal

DESSERT

Ingredients

- ☐ 2.3 teaspoons double-acting baking powder
- ☐ 2.5 teaspoons baking soda
- ☐ 1 cup butter
- ☐ 2.5 cups buttermilk
- ☐ 3 eggs
- ☐ 3.8 cups flour all-purpose
- ☐ 1.5 teaspoons vanilla extract
- ☐ 2.5 cups sugar white

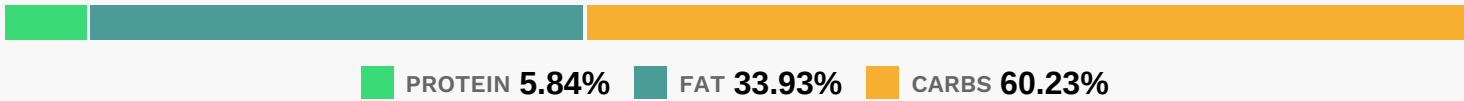
Equipment

- ☐ bowl
- ☐ oven
- ☐ toothpicks

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9x13 inch pans. Sift together the flour, baking powder and baking soda. Set aside.
- ☐ In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the buttermilk, mixing just until incorporated.
- ☐ Pour batter into prepared pans.
- ☐ Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Nutrition Facts



Properties

Glycemic Index:10.6, Glycemic Load:20.64, Inflammation Score:-2, Nutrition Score:3.6443478180015%

Nutrients (% of daily need)

Calories: 194.72kcal (9.74%), Fat: 7.42g (11.42%), Saturated Fat: 4.43g (27.7%), Carbohydrates: 29.64g (9.88%), Net Carbohydrates: 29.22g (10.63%), Sugar: 17.7g (19.66%), Cholesterol: 34.84mg (11.61%), Sodium: 199.4mg (8.67%), Alcohol: 0.07g (100%), Alcohol %: 0.13% (100%), Protein: 2.87g (5.75%), Selenium: 7.56µg (10.81%), Vitamin B1: 0.13mg (8.95%), Vitamin B2: 0.14mg (8.1%), Folate: 31.89µg (7.97%), Manganese: 0.11mg (5.49%), Phosphorus: 50.99mg (5.1%), Vitamin A: 245.85IU (4.92%), Vitamin B3: 0.95mg (4.74%), Calcium: 47.44mg (4.74%), Iron: 0.85mg (4.73%), Vitamin B12: 0.14µg (2.4%), Vitamin D: 0.35µg (2.32%), Vitamin B5: 0.22mg (2.2%), Fiber: 0.42g (1.69%), Zinc: 0.25mg (1.67%), Vitamin E: 0.25mg (1.63%), Copper: 0.03mg (1.6%), Magnesium: 6.22mg (1.56%), Potassium: 52.3mg (1.49%), Vitamin B6: 0.02mg (1.09%)