



## Mom's Margarine Cake

READY IN



70 min.

SERVINGS



8

CALORIES



849 kcal

DESSERT

### Ingredients

- 1.5 teaspoons double-acting baking powder
- 5 eggs
- 1 cup evaporated milk
- 3 cups flour all-purpose
- 1 teaspoon juice of lemon
- 1.5 cups butter softened
- 1 teaspoon salt
- 1 teaspoon vanilla extract
- 3 cups sugar white

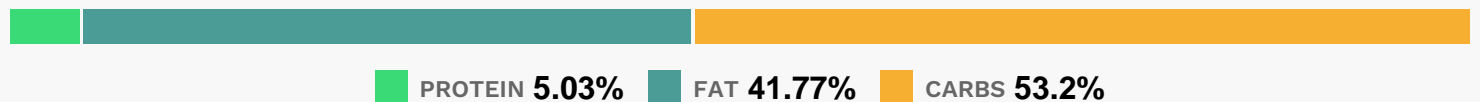
## Equipment

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

## Directions

- Preheat the oven to 325 degrees F (165 degrees C). Grease and flour a 9 inch tube pan.
- In a large bowl, cream together the sugar and margarine until smooth. Beat in the eggs one at a time, then stir in the vanilla and lemon juice.
- Combine the flour, baking powder and salt; mix into the batter alternating with the milk just until blended.
- Pour into the prepared pan.
- Bake for 1 hour in the preheated oven, or until a toothpick inserted into the crown comes out clean. Cool in the pan for at least 10 minutes before inverting onto a wire rack to cool completely.

## Nutrition Facts



## Properties

Glycemic Index:29.64, Glycemic Load:78.43, Inflammation Score:-8, Nutrition Score:12.94217386453%

## Flavonoids

Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg Hesperetin: 0.09mg, Hesperetin: 0.09mg, Hesperetin: 0.09mg, Hesperetin: 0.09mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg

## Nutrients (% of daily need)

Calories: 849.22kcal (42.46%), Fat: 39.96g (61.48%), Saturated Fat: 9.49g (59.3%), Carbohydrates: 114.53g (38.18%), Net Carbohydrates: 113.26g (41.19%), Sugar: 78.32g (87.02%), Cholesterol: 111.43mg (37.15%), Sodium:

845.73mg (36.77%), Alcohol: 0.17g (100%), Alcohol %: 0.1% (100%), Protein: 10.84g (21.68%), Selenium: 25.51µg (36.44%), Vitamin A: 1746.28IU (34.93%), Vitamin B2: 0.49mg (28.67%), Vitamin B1: 0.4mg (26.55%), Folate: 101.78µg (25.44%), Phosphorus: 195.32mg (19.53%), Manganese: 0.33mg (16.72%), Calcium: 162.51mg (16.25%), Iron: 2.84mg (15.78%), Vitamin B3: 2.86mg (14.31%), Vitamin E: 1.69mg (11.25%), Vitamin B5: 0.86mg (8.65%), Zinc: 0.93mg (6.23%), Potassium: 204.52mg (5.84%), Magnesium: 22.76mg (5.69%), Vitamin B12: 0.34µg (5.63%), Fiber: 1.27g (5.08%), Copper: 0.1mg (4.92%), Vitamin B6: 0.09mg (4.37%), Vitamin D: 0.58µg (3.88%), Vitamin C: 0.93mg (1.12%)