



## Nany's White Cake

 Vegetarian

READY IN



45 min.

SERVINGS



6

CALORIES



381 kcal

DESSERT

### Ingredients

- 2 teaspoons double-acting baking powder
- 0.3 cup butter softened
- 2 eggs
- 1.5 cups flour all-purpose
- 1 cup milk
- 1 pinch salt
- 1 teaspoon vanilla extract
- 1 cup sugar white

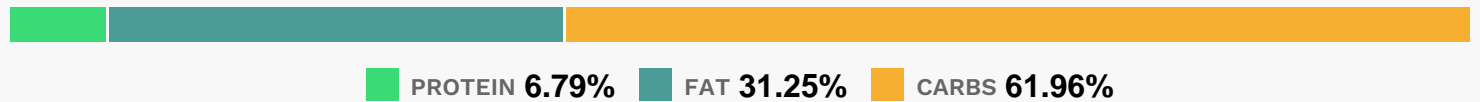
## Equipment

- bowl
- oven
- wire rack

## Directions

- Preheat the oven to 350 degrees F (175 degrees C). Grease and flour two 8 or 9 inch round cake pans.
- In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, mixing well after each addition.
- Combine the flour, baking powder and salt; stir into the batter alternately with the milk. Stir in vanilla. Distribute batter evenly between the prepared pans.
- Bake for 25 to 30 minutes in the preheated oven, until the cake springs back when pressed gently in the center. Cool in pans over a wire rack. When completely cooled, frost or fill as desired.

## Nutrition Facts



## Properties

Glycemic Index:54.18, Glycemic Load:41.59, Inflammation Score:-4, Nutrition Score:8.0021738850552%

## Nutrients (% of daily need)

Calories: 380.51kcal (19.03%), Fat: 13.34g (20.52%), Saturated Fat: 7.75g (48.41%), Carbohydrates: 59.51g (19.84%), Net Carbohydrates: 58.67g (21.33%), Sugar: 35.45g (39.39%), Cholesterol: 86.55mg (28.85%), Sodium: 266.18mg (11.57%), Alcohol: 0.23g (100%), Alcohol %: 0.22% (100%), Protein: 6.52g (13.04%), Selenium: 16.2µg (23.14%), Vitamin B1: 0.27mg (18.31%), Vitamin B2: 0.29mg (16.99%), Folate: 64.46µg (16.11%), Calcium: 144.7mg (14.47%), Phosphorus: 136.14mg (13.61%), Manganese: 0.22mg (11.09%), Iron: 1.87mg (10.41%), Vitamin B3: 1.91mg (9.53%), Vitamin A: 460.23IU (9.2%), Vitamin B12: 0.37µg (6.19%), Vitamin B5: 0.53mg (5.28%), Vitamin D: 0.74µg (4.94%), Zinc: 0.59mg (3.94%), Magnesium: 14.21mg (3.55%), Potassium: 119.63mg (3.42%), Fiber: 0.85g (3.39%), Vitamin E: 0.49mg (3.24%), Vitamin B6: 0.06mg (3.2%), Copper: 0.06mg (2.95%), Vitamin K: 1.14µg (1.09%)