



Nectarine Golden Cake

 Vegetarian

READY IN



300 min.

SERVINGS



8

CALORIES



265 kcal

DESSERT

Ingredients

- ☐ 0.1 teaspoon almond extract pure
- ☐ 2 teaspoons double-acting baking powder
- ☐ 2 large eggs
- ☐ 1 cup flour all-purpose
- ☐ 2 nectarines pitted cut into 1/2-inch-thick wedges
- ☐ 0.5 teaspoon nutmeg grated
- ☐ 0.3 teaspoon salt
- ☐ 0.8 cup sugar divided

- ☐ 1 stick butter unsalted softened
- ☐ 1 teaspoon vanilla extract pure

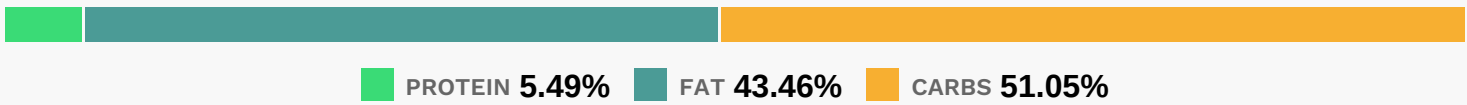
Equipment

- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ springform pan

Directions

- ☐ Preheat oven to 350°F with rack in middle. Lightly butter springform pan.
- ☐ Whisk together flour, baking powder, and salt.
- ☐ Beat butter and 3/4 cup sugar with an electric mixer until pale and fluffy.
- ☐ Add eggs 1 at a time, beating well after each addition, then beat in extracts. At low speed, mix in flour mixture until just combined.
- ☐ Spread batter evenly in pan, then scatter nectarines over top. Stir together nutmeg and remaining 1/2 tablespoon sugar and sprinkle over top.
- ☐ Bake until cake is golden-brown and top is firm but tender when lightly touched (cake will rise over fruit), 45 to 50 minutes. Cool in pan 10 minutes.
- ☐ Remove side of pan and cool to warm.

Nutrition Facts



Properties

Glycemic Index:43.76, Glycemic Load:23.17, Inflammation Score:-4, Nutrition Score:5.187391296677%

Flavonoids

Cyanidin: 0.76mg, Cyanidin: 0.76mg, Cyanidin: 0.76mg, Cyanidin: 0.76mg Catechin: 1.06mg, Catechin: 1.06mg, Catechin: 1.06mg, Catechin: 1.06mg Epicatechin: 0.9mg, Epicatechin: 0.9mg, Epicatechin: 0.9mg, Epicatechin:

0.9mg Quercetin: 0.24mg, Quercetin: 0.24mg, Quercetin: 0.24mg, Quercetin: 0.24mg

Nutrients (% of daily need)

Calories: 264.86kcal (13.24%), Fat: 13g (20.01%), Saturated Fat: 7.7g (48.15%), Carbohydrates: 34.37g (11.46%), Net Carbohydrates: 33.38g (12.14%), Sugar: 21.72g (24.13%), Cholesterol: 76.87mg (25.62%), Sodium: 203.16mg (8.83%), Alcohol: 0.19g (100%), Alcohol %: 0.25% (100%), Protein: 3.69g (7.39%), Selenium: 9.39µg (13.42%), Vitamin A: 538.47IU (10.77%), Vitamin B1: 0.14mg (9.4%), Folate: 37.12µg (9.28%), Vitamin B2: 0.15mg (8.99%), Phosphorus: 76.46mg (7.65%), Calcium: 72.73mg (7.27%), Manganese: 0.14mg (6.79%), Vitamin B3: 1.34mg (6.7%), Iron: 1.18mg (6.54%), Vitamin E: 0.68mg (4.57%), Fiber: 0.98g (3.93%), Vitamin B5: 0.34mg (3.41%), Copper: 0.07mg (3.3%), Vitamin D: 0.46µg (3.08%), Potassium: 85.72mg (2.45%), Zinc: 0.36mg (2.42%), Magnesium: 8.98mg (2.25%), Vitamin B12: 0.14µg (2.25%), Vitamin B6: 0.04mg (1.89%), Vitamin K: 1.78µg (1.7%), Vitamin C: 1.03mg (1.25%)