



Orange Nut Raisin Cake

 Vegetarian

READY IN



45 min.

SERVINGS



10

CALORIES



461 kcal

DESSERT

Ingredients

- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 1 cup butter
- ☐ 4 eggs
- ☐ 2 cups flour all-purpose
- ☐ 0.5 cup orange juice
- ☐ 0.5 cup raisins
- ☐ 0.3 teaspoon salt
- ☐ 1 teaspoon vanilla extract

- ☐ 0.5 cup walnuts chopped
- ☐ 1.5 cups sugar white

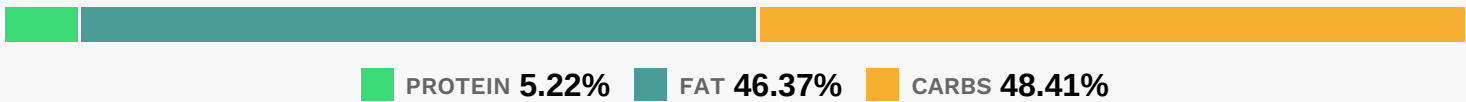
Equipment

- ☐ bowl
- ☐ oven
- ☐ toothpicks
- ☐ kugelhopf pan

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour one 10 inch bundt pan.
- ☐ In a small bowl, mix flour, salt and baking powder. In another small bowl, mix the chopped nuts and raisins and coat them together with about 1 tablespoon of flour. This is to ensure that the nuts and raisins do not sink to the bottom of the cake while it is baking.
- ☐ In a large bowl, cream together the sugar and the butter or margarine.
- ☐ Add the eggs one at a time and beat for 1-2 minutes at low speed. Stir in the vanilla extract.
- ☐ Add the flour mixture and the orange juice alternately to the butter mixture and beat until everything is mixed thoroughly.
- ☐ Mix the nuts and raisins mixture into the batter.
- ☐ Pour the batter into a greased and floured 10 inch bundt pan.
- ☐ Bake at 350 degrees F (175 degrees C) for 1 hour or until a toothpick inserted in the center comes out clean.
- ☐ Let cake cool before slicing and serving.

Nutrition Facts



Properties

Glycemic Index:41.79, Glycemic Load:38.7, Inflammation Score:-5, Nutrition Score:8.553913064625%

Flavonoids

Cyanidin: 0.16mg, Cyanidin: 0.16mg, Cyanidin: 0.16mg, Cyanidin: 0.16mg Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg Hesperetin: 1.48mg, Hesperetin: 1.48mg, Hesperetin: 1.48mg, Hesperetin: 1.48mg Naringenin: 0.27mg, Naringenin: 0.27mg, Naringenin: 0.27mg, Naringenin: 0.27mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

Nutrients (% of daily need)

Calories: 461.2kcal (23.06%), Fat: 24.3g (37.39%), Saturated Fat: 12.63g (78.95%), Carbohydrates: 57.09g (19.03%), Net Carbohydrates: 55.51g (20.19%), Sugar: 31.33g (34.81%), Cholesterol: 114.28mg (38.09%), Sodium: 295.8mg (12.86%), Alcohol: 0.14g (100%), Alcohol %: 0.14% (100%), Protein: 6.15g (12.3%), Selenium: 14.63µg (20.9%), Manganese: 0.4mg (19.93%), Vitamin B1: 0.24mg (16.25%), Folate: 64.37µg (16.09%), Vitamin B2: 0.24mg (14.32%), Vitamin A: 688.28IU (13.77%), Phosphorus: 108.25mg (10.83%), Iron: 1.94mg (10.76%), Copper: 0.17mg (8.58%), Vitamin B3: 1.7mg (8.48%), Vitamin C: 6.67mg (8.08%), Calcium: 63.82mg (6.38%), Fiber: 1.59g (6.34%), Magnesium: 21.06mg (5.26%), Vitamin E: 0.77mg (5.15%), Potassium: 168.22mg (4.81%), Vitamin B5: 0.46mg (4.65%), Vitamin B6: 0.09mg (4.59%), Zinc: 0.63mg (4.17%), Vitamin B12: 0.2µg (3.25%), Vitamin D: 0.35µg (2.35%), Vitamin K: 1.89µg (1.8%)