



Pound Cake With Caramel Icing and Apricot-Ginger Sprinkles

 Vegetarian

READY IN



20 min.

SERVINGS



16

CALORIES



559 kcal

DESSERT

Ingredients

- ☐ 0.3 teaspoon baking soda
- ☐ 0.5 cup firmly brown sugar light packed
- ☐ 1.5 cups butter softened
- ☐ 6 large eggs
- ☐ 3 cups flour all-purpose
- ☐ 16 servings apricot-ginger sprinkles
- ☐ 2.5 cups granulated sugar

- ☐ 16 servings caramel icing
- ☐ 0.5 teaspoon salt
- ☐ 8 oz cup heavy whipping cream sour
- ☐ 2 teaspoons vanilla extract

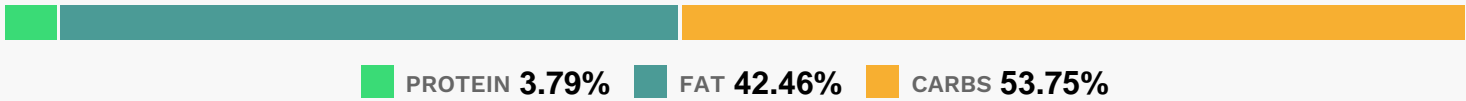
Equipment

- ☐ oven
- ☐ wire rack
- ☐ loaf pan
- ☐ hand mixer

Directions

- ☐ Beat butter at medium speed with an electric mixer until creamy. Gradually add sugars, beating at medium speed until light and fluffy.
- ☐ Add eggs, 1 at a time, beating just until yellow disappears after each addition.
- ☐ Stir together flour, salt, and baking soda.
- ☐ Add to butter mixture alternately with sour cream, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Stir in vanilla.
- ☐ Pour into 2 greased and floured 9- x 5-inch loaf pans.
- ☐ Bake at 325 for 1 hour to 1 hour and 10 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on a wire rack 10 minutes.
- ☐ Remove cakes from pans, and let cool 2 hours or until completely cool.
- ☐ Prepare Caramel Icing, and pour over cake, allowing it to drip down sides of cake. Top with Apricot-Ginger
- ☐ Sprinkles; let stand 30 minutes or until icing is firm.

Nutrition Facts



Properties

Glycemic Index:15.82, Glycemic Load:42.98, Inflammation Score:-5, Nutrition Score:7.0226087168507%

Nutrients (% of daily need)

Calories: 559.3kcal (27.96%), Fat: 26.67g (41.04%), Saturated Fat: 13.83g (86.43%), Carbohydrates: 75.99g (25.33%), Net Carbohydrates: 75.32g (27.39%), Sugar: 56.25g (62.5%), Cholesterol: 123.87mg (41.29%), Sodium: 312.16mg (13.57%), Alcohol: 0.17g (100%), Alcohol %: 0.15% (100%), Protein: 5.36g (10.71%), Selenium: 14.75µg (21.07%), Vitamin B2: 0.32mg (19.07%), Vitamin A: 721.38IU (14.43%), Folate: 55.72µg (13.93%), Vitamin B1: 0.2mg (13.25%), Manganese: 0.18mg (8.91%), Iron: 1.55mg (8.62%), Phosphorus: 84.34mg (8.43%), Vitamin E: 1.19mg (7.95%), Vitamin B3: 1.51mg (7.53%), Vitamin K: 5.47µg (5.21%), Vitamin B5: 0.49mg (4.9%), Calcium: 40.72mg (4.07%), Vitamin B12: 0.23µg (3.88%), Zinc: 0.5mg (3.36%), Copper: 0.06mg (3.01%), Potassium: 102.12mg (2.92%), Magnesium: 11.07mg (2.77%), Vitamin B6: 0.05mg (2.74%), Fiber: 0.67g (2.69%), Vitamin D: 0.38µg (2.5%)