



Pound Cake with Grand Marnier-Poached Apricots

 Vegetarian

READY IN



180 min.

SERVINGS



12

CALORIES



765 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoons cream of tartar
- ☐ 8 ounces apricot dried
- ☐ 6 large eggs
- ☐ 3 cups flour all-purpose plus more for pan
- ☐ 0.7 cup grand marnier
- ☐ 0.7 cup granulated sugar
- ☐ 0.5 teaspoons ground cardamom

- ☐ 0.5 cup cup heavy whipping cream
- ☐ 1 teaspoon kosher salt
- ☐ 12 servings accompaniment: lightly whipped cream sweetened (for serving)
- ☐ 2 cups caster sugar
- ☐ 2 cups butter unsalted plus more for pan room temperature (4 sticks)
- ☐ 1 teaspoon vanilla extract

Equipment

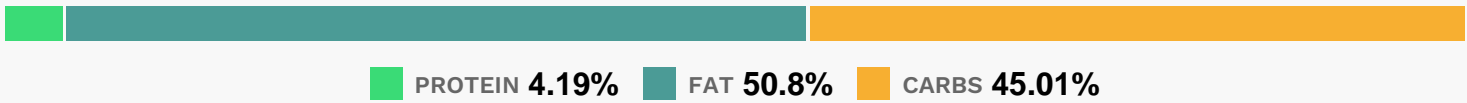
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ hand mixer
- ☐ spatula

Directions

- ☐ Place a rack in middle of oven; preheat to 325°F. Butter and flour pan.
- ☐ Whisk salt, cream of tartar, cardamom, and 3 cups flour in a medium bowl.
- ☐ Using an electric mixer on high speed, beat 2 cups butter until very light and fluffy, about 5 minutes. Reduce speed to low and gradually add superfine sugar. Increase speed to high and beat until very light and creamy, 6–8 minutes longer.
- ☐ Add eggs 1 at a time, beating to blend between additions. Beat in cream and vanilla. Reduce speed to low; gradually add dry ingredients, mixing until mostly combined. Finish mixing with a rubber spatula just until combined. Scrape batter into prepared pan.
- ☐ Bake cake, rotating halfway through, until top is golden brown and a tester inserted into the center comes out clean, 70–80 minutes.
- ☐ Transfer pan to a wire rack; let cake cool completely before turning out.
- ☐ DO AHEAD: Cake can be baked 3 days ahead. Store tightly wrapped at room temperature.

- ☐ Bring Grand Marnier, granulated sugar, and 2/3 cup water to a boil in a small saucepan, stirring to dissolve sugar.
- ☐ Add apricots and ginger, reduce heat to low, and simmer gently until apricots are very soft, 20–25 minutes.
- ☐ Let cool.
- ☐ Remove ginger just before serving.
- ☐ Serve cake with apricots and syrup and whipped cream.
- ☐ DO AHEAD: Apricots can be poached 1 week ahead. Cover and chill.

Nutrition Facts



Properties

Glycemic Index:21.13, Glycemic Load:51.77, Inflammation Score:-8, Nutrition Score:11.286086960979%

Nutrients (% of daily need)

Calories: 764.81kcal (38.24%), Fat: 42.78g (65.82%), Saturated Fat: 26.01g (162.59%), Carbohydrates: 85.28g (28.43%), Net Carbohydrates: 83.03g (30.19%), Sugar: 60.28g (66.98%), Cholesterol: 206.1mg (68.7%), Sodium: 245.95mg (10.69%), Alcohol: 3.52g (100%), Alcohol %: 2.27% (100%), Caffeine: 3.41mg (1.14%), Protein: 7.94g (15.89%), Vitamin A: 2124.87IU (42.5%), Selenium: 19.67µg (28.1%), Vitamin B2: 0.32mg (19.09%), Folate: 72.36µg (18.09%), Vitamin B1: 0.26mg (17.52%), Manganese: 0.29mg (14.75%), Vitamin E: 2.07mg (13.79%), Iron: 2.46mg (13.65%), Vitamin B3: 2.4mg (11.98%), Phosphorus: 112.46mg (11.25%), Potassium: 332.59mg (9.5%), Fiber: 2.25g (8.99%), Vitamin D: 1.23µg (8.17%), Copper: 0.14mg (7.21%), Vitamin B5: 0.68mg (6.85%), Calcium: 56.27mg (5.63%), Vitamin B12: 0.3µg (5.04%), Zinc: 0.69mg (4.59%), Magnesium: 18.01mg (4.5%), Vitamin B6: 0.09mg (4.41%), Vitamin K: 3.72µg (3.54%)