



Powdered Sugar Pound Cake

READY IN



105 min.

SERVINGS



16

CALORIES



368 kcal

DESSERT

Ingredients

- ☐ 0.3 cup almonds sliced
- ☐ 1.5 cups butter
- ☐ 2.8 cups cake flour sifted
- ☐ 6 large eggs
- ☐ 3.5 cups powdered sugar sifted
- ☐ 1 teaspoon vanilla extract

Equipment

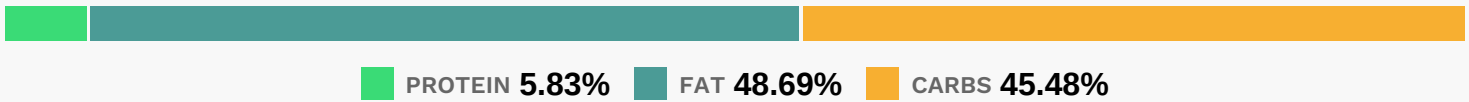
- ☐ bowl

- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ blender
- ☐ toothpicks

Directions

- ☐ Preheat oven to 30
- ☐ Beat butter in a large bowl with a mixer until creamy. Slowly add powdered sugar, beating until mixture is light and fluffy. Beat in eggs, one at a time, beating well after each addition. Beat in vanilla. Gradually beat flour into creamed mixture.
- ☐ Heavily butter and flour a 10-in. (12-cup) plain or decorative tube pan; add almonds, then tilt pan to coat inside with nuts. Scrape batter into pan and smooth top.
- ☐ Bake until a toothpick inserted in center comes out clean, about 1 1/2 hours.
- ☐ Let cool in pan on a rack 5 minutes, then run a knife around edges of tube to loosen cake. Turn out onto rack and let cool at least 1 hour.
- ☐ Serve slightly warm or at room temperature, cut into thin slices.
- ☐ Make ahead: Up to 2 days, airtight at room temperature.

Nutrition Facts



Properties

Glycemic Index:7.94, Glycemic Load:10.11, Inflammation Score:-4, Nutrition Score:4.6773913113967%

Flavonoids

Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Isorhamnetin: 0.04mg, Isorhamnetin: 0.04mg, Isorhamnetin: 0.04mg, Isorhamnetin: 0.04mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 368.11kcal (18.41%), Fat: 20.12g (30.95%), Saturated Fat: 11.63g (72.7%), Carbohydrates: 42.27g (14.09%), Net Carbohydrates: 41.57g (15.12%), Sugar: 25.92g (28.79%), Cholesterol: 115.5mg (38.5%), Sodium: 164.46mg (7.15%), Alcohol: 0.09g (100%), Alcohol %: 0.12% (100%), Protein: 5.42g (10.84%), Selenium: 14.71µg (21.02%), Vitamin A: 633.51IU (12.67%), Manganese: 0.21mg (10.49%), Vitamin E: 1.14mg (7.63%), Vitamin B2: 0.13mg (7.5%), Phosphorus: 70mg (7%), Folate: 17.17µg (4.29%), Vitamin B5: 0.41mg (4.12%), Copper: 0.07mg (3.47%), Vitamin B12: 0.2µg (3.38%), Iron: 0.6mg (3.31%), Zinc: 0.49mg (3.28%), Magnesium: 11.96mg (2.99%), Fiber: 0.7g (2.78%), Vitamin D: 0.38µg (2.5%), Calcium: 22.99mg (2.3%), Vitamin B6: 0.04mg (2.12%), Vitamin B1: 0.03mg (1.92%), Potassium: 63.9mg (1.83%), Vitamin K: 1.61µg (1.53%), Vitamin B3: 0.29mg (1.45%)