



Prosecco Pound Cakes with Sparkling Glaze

 Gluten Free

READY IN



125 min.

SERVINGS



8

CALORIES



330 kcal

DESSERT

Ingredients

- 0.5 stick butter softened
- 1.5 cups confectioners' sugar
- 2 eggs
- 1 juice of orange juiced
- 1 teaspoon orange zest grated
- 16 ounce pound cake mix
- 0.3 cup sparkling wine
- 0.3 cup sparkling wine

Equipment

- bowl
- frying pan
- oven
- mixing bowl
- wire rack
- loaf pan
- toothpicks

Directions

- Watch how to make this recipe.
- Preheat oven to 350 degrees F. Spray 2 (9 by 5-inch) loaf pans with nonstick cooking spray and dust lightly with flour.
- In a large mixing bowl combine all of cake ingredients.
- Mix on medium speed until well incorporated, about 3 minutes.
- Pour the batter into the prepared loaf pans.
- Bake until a toothpick inserted in the center comes out clean and the top is golden brown, about 40 to 50 minutes. Allow to cool for 5 minutes, then remove them from the pans and cool completely on a wire rack over a sheet pan.
- Put the confectioners' sugar in a large bowl and slowly beat in the sparkling wine until consistency is thick but pourable.
- Pour the glaze over top of the cakes and allow it to drip down the sides.
- Let sit for 5 minutes to set before slicing and serving.

Nutrition Facts



PROTEIN 5.62% **FAT 22.98%** **CARBS 71.4%**

Properties

Glycemic Index:12.75, Glycemic Load:0.4, Inflammation Score:-3, Nutrition Score:5.33565218034%

Flavonoids

Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Hesperetin: 0.9mg, Hesperetin: 0.9mg, Hesperetin: 0.9mg, Hesperetin: 0.9mg Naringenin: 0.16mg, Naringenin: 0.16mg, Naringenin: 0.16mg, Naringenin: 0.16mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 330.37kcal (16.52%), Fat: 8.32g (12.8%), Saturated Fat: 4.43g (27.69%), Carbohydrates: 58.17g (19.39%), Net Carbohydrates: 57.84g (21.03%), Sugar: 43.69g (48.54%), Cholesterol: 113.94mg (37.98%), Sodium: 416mg (18.09%), Alcohol: 1.1g (100%), Alcohol %: 1.14% (100%), Protein: 4.58g (9.15%), Vitamin B2: 0.21mg (12.57%), Selenium: 8.79µg (12.55%), Phosphorus: 105.06mg (10.51%), Iron: 1.84mg (10.2%), Vitamin B1: 0.15mg (9.97%), Folate: 34.53µg (8.63%), Vitamin A: 339.26IU (6.79%), Manganese: 0.12mg (6.2%), Vitamin B3: 1.15mg (5.77%), Calcium: 50.55mg (5.05%), Vitamin C: 4.09mg (4.96%), Vitamin B5: 0.46mg (4.63%), Vitamin B12: 0.25µg (4.1%), Zinc: 0.46mg (3.05%), Potassium: 104.13mg (2.98%), Vitamin E: 0.42mg (2.79%), Vitamin B6: 0.06mg (2.76%), Magnesium: 10.3mg (2.57%), Copper: 0.05mg (2.5%), Vitamin D: 0.33µg (2.22%), Fiber: 0.32g (1.3%)