

Raisin Pound Cake

 Vegetarian

READY IN



90 min.

SERVINGS



15

CALORIES



336 kcal

DESSERT

Ingredients

- 2 teaspoons double-acting baking powder
- 1 cup butter
- 3 eggs
- 3 cups flour all-purpose
- 1 teaspoon lemon extract
- 0.5 cup milk
- 1 cup raisins
- 0.3 teaspoon salt

- 1 teaspoon vanilla extract
- 0.5 cup water hot
- 1.8 cups sugar white

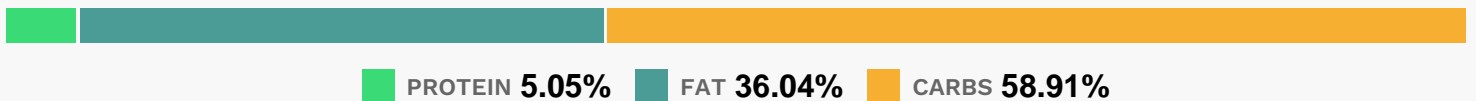
Equipment

- bowl
- frying pan
- oven
- toothpicks

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, baking powder, and salt. Set aside.
- In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the milk and hot water, mixing just until incorporated. Stir in the raisins.
- Pour batter into prepared pan.
- Bake in the preheated oven for 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Nutrition Facts



Properties

Glycemic Index:25.59, Glycemic Load:34.45, Inflammation Score:-4, Nutrition Score:5.9739130165266%

Nutrients (% of daily need)

Calories: 336.47kcal (16.82%), Fat: 13.74g (21.14%), Saturated Fat: 8.26g (51.63%), Carbohydrates: 50.54g (16.85%), Net Carbohydrates: 49.2g (17.89%), Sugar: 23.82g (26.47%), Cholesterol: 66.25mg (22.08%), Sodium: 212.04mg (9.22%), Alcohol: 0.09g (100%), Alcohol %: 0.12% (100%), Protein: 4.33g (8.66%), Selenium: 11.68µg (16.69%), Vitamin B1: 0.22mg (14.4%), Folate: 50.63µg (12.66%), Vitamin B2: 0.2mg (11.9%), Manganese: 0.2mg (10.04%), Iron: 1.64mg (9.1%), Vitamin A: 438.88IU (8.78%), Vitamin B3: 1.61mg (8.03%), Phosphorus: 75.22mg (7.52%), Calcium:

56.88mg (5.69%), Fiber: 1.33g (5.33%), Potassium: 135.45mg (3.87%), Copper: 0.07mg (3.74%), Vitamin E: 0.46mg (3.08%), Vitamin B5: 0.3mg (2.96%), Magnesium: 10.99mg (2.75%), Vitamin B6: 0.05mg (2.48%), Vitamin B12: 0.15µg (2.47%), Zinc: 0.36mg (2.38%), Vitamin D: 0.27µg (1.77%), Vitamin K: 1.19µg (1.13%)