



Raspberry Pound Cake with Vin Santo Cream

 Vegetarian

READY IN



70 min.

SERVINGS



8

CALORIES



478 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 3 eggs
- ☐ 1.5 cups flour for dusting all-purpose plus more the loaf pan
- ☐ 0.5 teaspoon ground cinnamon
- ☐ 1 cup heavy whipping cream
- ☐ 2 teaspoons orange zest (from 1 medium orange)
- ☐ 3 tablespoons powdered sugar
- ☐ 10 ounce raspberries sweetened frozen thawed drained

- ☐ 0.5 teaspoon salt
- ☐ 1.3 cups sugar
- ☐ 0.5 cup butter unsalted plus more for greasing loaf pan at room temperature (1 stick)
- ☐ 0.5 teaspoon vanilla extract
- ☐ 1 teaspoon vanilla extract
- ☐ 3 tablespoons moscato wine

Equipment

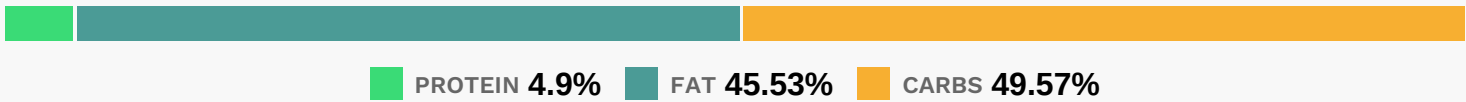
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ loaf pan
- ☐ hand mixer
- ☐ toothpicks
- ☐ spatula

Directions

- ☐ Set an oven rack in the lower 1/3 of the oven and preheat to 350 degrees F. Grease and flour a 9 by 5 by3-inch loaf pan.
- ☐ In a medium bowl, combine the flour, baking soda, orange zest, cinnamon, and salt.
- ☐ Whisk to combine. In a separate bowl, using an electric mixer, cream together the sugar and butter until blended, about 30 seconds. With the machine running, add the eggs 1 at a time.
- ☐ Add the vanilla extract.
- ☐ Add the dry ingredients, a small amount at a time, until just incorporated. Using a rubber spatula, fold the drained raspberries evenly into the batter.
- ☐ Pour the mixture into the prepared pan and bake until a toothpick inserted into the center of the cake comes out clean, about 55 to 60 minutes.

- ☐
- Let the cake cool in the pan for 10 minutes then transfer to a wire rack to cool completely.
(Cake may deflate in the center during cooling)
- ☐
- In a large bowl, beat the cream until it holds soft peaks.
- ☐
- Add the vanilla extract, powdered sugar, and Vin Santo. Continue to beat mixture until cream holds stiff peaks.
- ☐
- Transfer the pound cake to a serving platter. Slice and serve with the Vin Santo Cream.

Nutrition Facts



Properties

Glycemic Index:23.89, Glycemic Load:36.73, Inflammation Score:-6, Nutrition Score:9.1430435077004%

Flavonoids

Cyanidin: 16.22mg, Cyanidin: 16.22mg, Cyanidin: 16.22mg, Cyanidin: 16.22mg Petunidin: 0.11mg, Petunidin: 0.11mg, Petunidin: 0.11mg, Petunidin: 0.11mg Delphinidin: 0.47mg, Delphinidin: 0.47mg, Delphinidin: 0.47mg, Delphinidin: 0.47mg Malvidin: 0.05mg, Malvidin: 0.05mg, Malvidin: 0.05mg, Malvidin: 0.05mg Pelargonidin: 0.35mg, Pelargonidin: 0.35mg, Pelargonidin: 0.35mg, Pelargonidin: 0.35mg Peonidin: 0.04mg, Peonidin: 0.04mg, Peonidin: 0.04mg, Peonidin: 0.04mg Catechin: 0.46mg, Catechin: 0.46mg, Catechin: 0.46mg, Catechin: 0.46mg Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg Epicatechin: 1.25mg, Epicatechin: 1.25mg, Epicatechin: 1.25mg, Epicatechin: 1.25mg Epigallocatechin 3-gallate: 0.19mg, Epigallocatechin 3-gallate: 0.19mg, Epigallocatechin 3-gallate: 0.19mg, Epigallocatechin 3-gallate: 0.19mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Quercetin: 0.37mg, Quercetin: 0.37mg, Quercetin: 0.37mg, Quercetin: 0.37mg

Nutrients (% of daily need)

Calories: 477.83kcal (23.89%), Fat: 24.39g (37.52%), Saturated Fat: 14.69g (91.82%), Carbohydrates: 59.74g (19.91%), Net Carbohydrates: 56.69g (20.61%), Sugar: 38.91g (43.23%), Cholesterol: 125.5mg (41.83%), Sodium: 316.76mg (13.77%), Alcohol: 0.84g (100%), Alcohol %: 0.65% (100%), Protein: 5.91g (11.82%), Manganese: 0.44mg (21.76%), Selenium: 14.36µg (20.51%), Vitamin A: 895.13IU (17.9%), Vitamin B2: 0.27mg (16.17%), Folate: 59.92µg (14.98%), Vitamin B1: 0.21mg (13.97%), Vitamin C: 10.15mg (12.3%), Fiber: 3.06g (12.22%), Iron: 1.71mg (9.5%), Phosphorus: 90.27mg (9.03%), Vitamin B3: 1.65mg (8.26%), Vitamin E: 1.1mg (7.35%), Vitamin D: 1.02µg (6.79%), Vitamin B5: 0.57mg (5.69%), Calcium: 47.7mg (4.77%), Vitamin K: 4.87µg (4.64%), Magnesium: 18.2mg (4.55%), Copper: 0.09mg (4.38%), Zinc: 0.63mg (4.17%), Potassium: 142.06mg (4.06%), Vitamin B6: 0.07mg (3.65%), Vitamin B12: 0.22µg (3.64%)