



Rosemary Orange Pound Cake

 Vegetarian

READY IN



105 min.

SERVINGS



8

CALORIES



341 kcal

DESSERT

Ingredients

- 0.3 teaspoon double-acting baking powder
- 0.1 teaspoon baking soda
- 0.5 cup butter softened
- 3 large eggs
- 1.5 cups flour all-purpose
- 1 teaspoon rosemary fresh chopped
- 2 teaspoons orange zest grated
- 0.5 cup cup heavy whipping cream sour

- 1 teaspoon vanilla extract
- 1 cup sugar white

Equipment

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

Directions

- Preheat oven to 325 degrees F (165 degrees C). Grease and lightly flour a 9x5-inch loaf pan.
- Whisk flour, baking powder, and baking soda together in a bowl.
- Beat butter in a bowl using an electric mixer until smooth and creamy, about 30 seconds. Gradually beat sugar into butter until light and fluffy; add vanilla extract and beat until incorporated. Beat eggs, 1 at a time, into creamed butter mixture, beating about 1 minute after each addition.
- Beat flour mixture, alternating with sour cream, into creamed butter mixture with the electric mixer on low until batter is just combined. Stir orange zest and rosemary into batter; pour into the prepared loaf pan.
- Bake in the preheated oven until a toothpick inserted into the center comes out clean, 60 to 70 minutes. Cool in the pan for 10 minutes before removing to cool completely on a wire rack.

Nutrition Facts



PROTEIN 6.12% FAT 42.9% CARBS 50.98%

Properties

Glycemic Index:35.89, Glycemic Load:30.43, Inflammation Score:-4, Nutrition Score:6.0904348000236%

Nutrients (% of daily need)

Calories: 340.57kcal (17.03%), Fat: 16.39g (25.21%), Saturated Fat: 9.37g (58.55%), Carbohydrates: 43.82g (14.61%), Net Carbohydrates: 43.13g (15.68%), Sugar: 25.64g (28.49%), Cholesterol: 108.73mg (36.24%), Sodium: 153.44mg (6.67%), Alcohol: 0.17g (100%), Alcohol %: 0.22% (100%), Protein: 5.26g (10.53%), Selenium: 14.53µg (20.76%), Vitamin B2: 0.24mg (13.89%), Folate: 53.15µg (13.29%), Vitamin B1: 0.2mg (13.05%), Vitamin A: 547.82IU (10.96%), Manganese: 0.17mg (8.45%), Iron: 1.46mg (8.11%), Phosphorus: 79.65mg (7.96%), Vitamin B3: 1.42mg (7.12%), Vitamin B5: 0.46mg (4.57%), Calcium: 40.43mg (4.04%), Vitamin E: 0.6mg (3.97%), Vitamin B12: 0.22µg (3.69%), Zinc: 0.47mg (3.14%), Fiber: 0.69g (2.75%), Copper: 0.05mg (2.62%), Vitamin D: 0.38µg (2.5%), Vitamin B6: 0.05mg (2.48%), Magnesium: 9.34mg (2.34%), Potassium: 74.74mg (2.14%), Vitamin K: 1.34µg (1.27%)