



## Sandtorte

READY IN



45 min.

SERVINGS



16

CALORIES



397 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

## Ingredients

- ☐ 2 teaspoons almond extract
- ☐ 0.3 teaspoon double-acting baking powder
- ☐ 1 cup butter at room temperature
- ☐ 3.3 cups cake flour
- ☐ 6 large eggs
- ☐ 0.5 teaspoon salt
- ☐ 1 cup cream sour
- ☐ 3 cups sugar

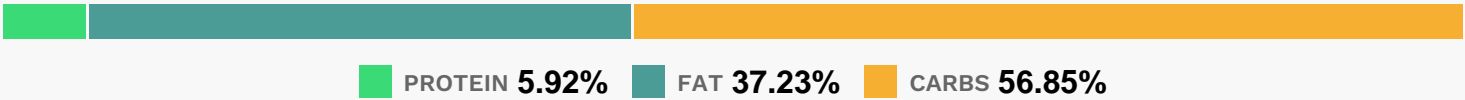
## Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ blender
- ☐ kugelhopf pan

## Directions

- ☐ Preheat oven to 32
- ☐ Butter and flour a 12-cup bundt pan. In a medium bowl, combine flour, salt, and baking powder.
- ☐ In a large bowl, with a mixer on medium-high speed, beat butter and sugar until light and fluffy.
- ☐ Add eggs, one at a time, fully incorporating each, then add sour cream and almond extract.
- ☐ Add flour mixture in three batches, mixing well after each addition.
- ☐ Pour batter into bundt pan.
- ☐ Bake until a knife inserted in center comes out clean, 75 to 90 minutes. Cool in pan for 10 minutes, then invert onto a rack to cool completely.

## Nutrition Facts



## Properties

Glycemic Index:17.44, Glycemic Load:38.44, Inflammation Score:-3, Nutrition Score:4.8082609137763%

## Nutrients (% of daily need)

Calories: 396.86kcal (19.84%), Fat: 16.63g (25.59%), Saturated Fat: 9.39g (58.72%), Carbohydrates: 57.13g (19.04%), Net Carbohydrates: 56.5g (20.55%), Sugar: 38.14g (42.37%), Cholesterol: 108.73mg (36.24%), Sodium: 202.54mg (8.81%), Alcohol: 0.17g (100%), Alcohol %: 0.2% (100%), Protein: 5.95g (11.91%), Selenium: 16.99µg

(24.28%), Vitamin A: 545.87IU (10.92%), Manganese: 0.22mg (10.8%), Vitamin B2: 0.14mg (8.11%), Phosphorus: 78.11mg (7.81%), Folate: 18.69µg (4.67%), Vitamin B5: 0.47mg (4.66%), Vitamin E: 0.68mg (4.57%), Vitamin B12: 0.22µg (3.69%), Calcium: 36.48mg (3.65%), Zinc: 0.53mg (3.52%), Iron: 0.6mg (3.35%), Copper: 0.07mg (3.33%), Magnesium: 10.56mg (2.64%), Vitamin D: 0.38µg (2.5%), Fiber: 0.63g (2.5%), Vitamin B6: 0.05mg (2.4%), Potassium: 74.81mg (2.14%), Vitamin B1: 0.03mg (2.13%), Vitamin B3: 0.3mg (1.48%), Vitamin K: 1.34µg (1.28%)