

## **Scottley's Basic Yellow Cake**







DESSERT

## Ingredients

2.3 teaspoons double-acting baking powder
1 cup butter softened
3 cups cake flour sifted
2 eggs
1.3 cups milk

- O.5 teaspoon salt

  2 teaspoons vanilla extract
- 1.7 cups sugar white

Equipment		
	bowl	
	frying pan	
	oven	
	wire rack	
	toothpicks	
Directions		
	Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 - 9 inch round cake pans.	
	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. Sift together the flour, baking powder, and salt. Beat in the flour mixture alternately with the milk, mixing just until incorporated.	
	Pour batter into prepared pans.	
	Bake in preheated oven for 40to 45 minutes, or until a toothpick inserted into the center of the cake comes out clean.	
	Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.	
Nutrition Facts		
	20075W F 000/	
	PROTEIN 5.89% FAT 40.59% CARBS 53.52%	

## **Properties**

Glycemic Index:19.82, Glycemic Load:26.06, Inflammation Score:-3, Nutrition Score:3.7639130457588%

## Nutrients (% of daily need)

Calories: 288.35kcal (14.42%), Fat: 13.14g (20.21%), Saturated Fat: 7.9g (49.37%), Carbohydrates: 38.97g (12.99%), Net Carbohydrates: 38.4g (13.96%), Sugar: 21.93g (24.37%), Cholesterol: 53.4mg (17.8%), Sodium: 239.78mg (10.43%), Alcohol: 0.17g (100%), Alcohol %: 0.25% (100%), Protein: 4.29g (8.58%), Selenium: 11.65µg (16.64%), Manganese: 0.19mg (9.51%), Vitamin A: 417.65IU (8.35%), Phosphorus: 69.92mg (6.99%), Calcium: 68.37mg (6.84%), Vitamin B2: 0.08mg (4.5%), Vitamin E: 0.49mg (3.27%), Vitamin B12: 0.18µg (3.05%), Vitamin B5: 0.28mg (2.79%), Folate: 10.74µg (2.69%), Zinc: 0.37mg (2.46%), Copper: 0.05mg (2.44%), Magnesium: 9.46mg (2.36%), Fiber: 0.56g (2.25%), Vitamin D: 0.33µg (2.22%), Vitamin B1: 0.03mg (2.21%), Iron: 0.38mg (2.13%), Potassium: 66.22mg (1.89%), Vitamin B6: 0.03mg (1.55%), Vitamin B3: 0.27mg (1.34%), Vitamin K: 1.14µg (1.09%)