



Simple White Cake



Vegetarian



Popular

READY IN



50 min.

SERVINGS



12

CALORIES



208 kcal

DESSERT

Ingredients

- ☐ 1.8 teaspoons double-acting baking powder
- ☐ 0.5 cup butter
- ☐ 2 eggs
- ☐ 1.5 cups flour all-purpose
- ☐ 0.5 cup milk
- ☐ 2 teaspoons vanilla extract
- ☐ 1 cup sugar white

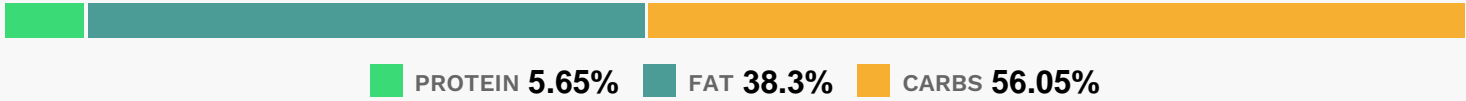
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ muffin tray

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x9 inch pan or line a muffin pan with paper liners.
- ☐ In a medium bowl, cream together the sugar and butter. Beat in the eggs, one at a time, then stir in the vanilla.
- ☐ Combine flour and baking powder, add to the creamed mixture and mix well. Finally stir in the milk until batter is smooth.
- ☐ Pour or spoon batter into the prepared pan.
- ☐ Bake for 30 to 40 minutes in the preheated oven. For cupcakes, bake 20 to 25 minutes. Cake is done when it springs back to the touch.

Nutrition Facts



Properties

Glycemic Index:27.09, Glycemic Load:20.59, Inflammation Score:-2, Nutrition Score:3.7639130302097%

Nutrients (% of daily need)

Calories: 207.67kcal (10.38%), Fat: 8.9g (13.69%), Saturated Fat: 5.3g (33.15%), Carbohydrates: 29.3g (9.77%), Net Carbohydrates: 28.88g (10.5%), Sugar: 17.28g (19.2%), Cholesterol: 48.84mg (16.28%), Sodium: 137.47mg (5.98%), Alcohol: 0.23g (100%), Alcohol %: 0.48% (100%), Protein: 2.95g (5.9%), Selenium: 7.94µg (11.34%), Vitamin B1: 0.13mg (8.79%), Folate: 32.32µg (8.08%), Vitamin B2: 0.13mg (7.75%), Vitamin A: 292.43IU (5.85%), Phosphorus: 56.75mg (5.68%), Calcium: 55.74mg (5.57%), Manganese: 0.11mg (5.56%), Iron: 0.93mg (5.16%), Vitamin B3: 0.95mg (4.73%), Vitamin B5: 0.23mg (2.29%), Vitamin B12: 0.14µg (2.27%), Vitamin E: 0.31mg (2.07%), Vitamin D: 0.26µg (1.72%), Zinc: 0.26mg (1.71%), Fiber: 0.42g (1.69%), Magnesium: 5.96mg (1.49%), Copper: 0.03mg (1.48%), Potassium: 45.8mg (1.31%), Vitamin B6: 0.03mg (1.3%)