



Slow-Cooker Lemon Poppy-Seed Cake

 Vegetarian

READY IN



45 min.

SERVINGS



8

CALORIES



491 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 1 tablespoon confectioners' sugar
- ☐ 2 large eggs
- ☐ 1.8 cups flour all-purpose
- ☐ 1.3 cups granulated sugar
- ☐ 0.3 teaspoon kosher salt
- ☐ 1 tablespoon lemon zest grated

- ☐ 1 teaspoon poppy seeds
- ☐ 1 cup cup heavy whipping cream sour
- ☐ 12 tablespoons butter unsalted at room temperature ()
- ☐ 0.5 teaspoon vanilla extract pure
- ☐ 0.5 cup cornmeal yellow

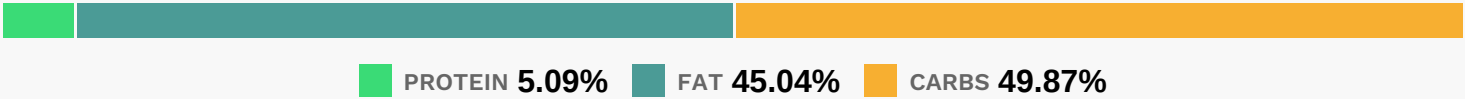
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking paper
- ☐ oven
- ☐ hand mixer
- ☐ skewers
- ☐ slow cooker

Directions

- ☐ In a bowl, combine the flour, cornmeal, baking powder, baking soda, and salt. In the bowl of an electric mixer, beat the butter and 1 1/4 cups of the granulated sugar on medium-high until smooth.
- ☐ Add the eggs and beat until fluffy, 2 minutes.
- ☐ Add the sour cream, vanilla, lemon zest, and poppy seeds and beat to combine. Reduce speed to low and slowly incorporate the flour mixture.
- ☐ Place a 15-inch piece of parchment paper in the bowl of a slow cooker, letting the excess come up the sides.
- ☐ Transfer the batter into the bowl of the slow cooker. Set the cooker to high and cook, covered, until set and a skewer inserted in the center comes out clean, about 2 1/2 hours.
- ☐ Combine the lemon juice and the remaining granulated sugar in a bowl and drizzle evenly over the top of the cake. Holding the parchment paper, transfer the cake to a rack.
- ☐ Heat oven to 350 F. Follow the recipe above using a buttered 9-by-13-inch pan.
- ☐ Bake until set, about 45 minutes.

Nutrition Facts



Properties

Glycemic Index:38.82, Glycemic Load:41.36, Inflammation Score:-5, Nutrition Score:8.3526087325552%

Flavonoids

Eriodictyol: 0.09mg, Eriodictyol: 0.09mg, Eriodictyol: 0.09mg, Eriodictyol: 0.09mg Hesperetin: 0.27mg, Hesperetin: 0.27mg, Hesperetin: 0.27mg Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 490.63kcal (24.53%), Fat: 24.91g (38.33%), Saturated Fat: 14.25g (89.04%), Carbohydrates: 62.07g (20.69%), Net Carbohydrates: 60.32g (21.93%), Sugar: 33.52g (37.25%), Cholesterol: 108.61mg (36.2%), Sodium: 292.86mg (12.73%), Alcohol: 0.09g (100%), Alcohol %: 0.08% (100%), Protein: 6.33g (12.67%), Selenium: 15.23µg (21.75%), Vitamin B1: 0.26mg (17.33%), Folate: 62.33µg (15.58%), Vitamin B2: 0.26mg (15.52%), Vitamin A: 771.52IU (15.43%), Manganese: 0.29mg (14.26%), Phosphorus: 117.91mg (11.79%), Iron: 1.92mg (10.66%), Vitamin B3: 1.91mg (9.55%), Calcium: 81.06mg (8.11%), Fiber: 1.75g (7.01%), Magnesium: 23.02mg (5.76%), Zinc: 0.81mg (5.39%), Vitamin B6: 0.11mg (5.31%), Vitamin E: 0.79mg (5.27%), Vitamin B5: 0.49mg (4.94%), Copper: 0.09mg (4.5%), Vitamin D: 0.56µg (3.77%), Potassium: 125.24mg (3.58%), Vitamin B12: 0.21µg (3.46%), Vitamin K: 2.04µg (1.94%), Vitamin C: 0.99mg (1.2%)