



Sour Cream-Pecan Cake Batter

 Vegetarian

READY IN



15 min.

SERVINGS



15

CALORIES



462 kcal

DESSERT

Ingredients

- ☐ 0.3 teaspoon baking soda
- ☐ 1.3 cups firmly brown sugar packed
- ☐ 1 cup butter softened
- ☐ 6 large eggs
- ☐ 3 cups flour all-purpose
- ☐ 1.3 cups granulated sugar
- ☐ 1.5 cups pecans toasted chopped
- ☐ 8 ounce cup heavy whipping cream sour

- ☐ 2 teaspoons vanilla extract

Equipment

- ☐ frying pan
- ☐ oven
- ☐ loaf pan
- ☐ hand mixer

Directions

- ☐ Beat butter at medium speed with an electric mixer until creamy. Gradually add sugars, beating until light and fluffy.
- ☐ Add eggs, 1 at a time, beating just until blended after each addition.
- ☐ Stir together flour and baking soda.
- ☐ Add to butter mixture alternately with sour cream, beating at low speed just until blended, beginning and ending with flour mixture. Stir in vanilla; stir in pecans. Use batter immediately, following baking directions for desired cake in "Pick a Pan" below.
- ☐ Pick a Pan: Sour Cream-Pecan Cake Batter can be baked in lots of different shapes and sizes--just use these times as a guideline, and be sure to grease and flour your pans. With smaller muffin pans and molds, we found it easier to use a vegetable cooking spray with flour. Check for doneness at the minimum time range, continuing to bake until a wooden pick inserted in the center comes out clean. Variations with added fruit and nuts will require the maximum time and yield more mini cakes.
- ☐ Bake at 325 in 1 (12-cup) tube pan for 1 hour and 15 minutes to 1 hour and 30 minutes.
- ☐ Bake at 325 in 3 (8- x 4-inch) loaf pans for 55 to 65 minutes.
- ☐ Bake at 325 in 7 to 9 (5- x 3-inch) loaf pans for 25 to 35 minutes.
- ☐ Bake at 325 in baby Bundt pans for 25 to 30 minutes. Makes 14 to 16 baby Bundt cakes. (Spoon 1/2 cup batter in each 1-cup mold.)
- ☐ Bake at 350 in muffin pans 23 to 28 minutes. Makes 32 to 38 cupcakes.
- ☐ Bake at 350 in miniature muffin pans for 9 to 11 minutes. Makes about 9 to 10 dozen cupcakes.

Nutrition Facts



 **PROTEIN 5.55%**  **FAT 46.9%**  **CARBS 47.55%**

Properties

Glycemic Index:13.67, Glycemic Load:25.48, Inflammation Score:-5, Nutrition Score:8.949565200702%

Flavonoids

Cyanidin: 1.06mg, Cyanidin: 1.06mg, Cyanidin: 1.06mg, Cyanidin: 1.06mg Delphinidin: 0.72mg, Delphinidin: 0.72mg, Delphinidin: 0.72mg, Delphinidin: 0.72mg Catechin: 0.72mg, Catechin: 0.72mg, Catechin: 0.72mg, Catechin: 0.72mg Epigallocatechin: 0.56mg, Epigallocatechin: 0.56mg, Epigallocatechin: 0.56mg, Epigallocatechin: 0.56mg Epicatechin: 0.08mg, Epicatechin: 0.08mg, Epicatechin: 0.08mg, Epicatechin: 0.08mg Epigallocatechin 3–gallate: 0.23mg, Epigallocatechin 3–gallate: 0.23mg, Epigallocatechin 3–gallate: 0.23mg, Epigallocatechin 3–gallate: 0.23mg

Nutrients (% of daily need)

Calories: 461.82kcal (23.09%), Fat: 24.53g (37.75%), Saturated Fat: 10.58g (66.14%), Carbohydrates: 55.96g (18.65%), Net Carbohydrates: 54.33g (19.76%), Sugar: 35.54g (39.49%), Cholesterol: 115.86mg (38.62%), Sodium: 154.48mg (6.72%), Alcohol: 0.18g (100%), Alcohol %: 0.19% (100%), Protein: 6.53g (13.06%), Manganese: 0.64mg (31.84%), Selenium: 16.02µg (22.89%), Vitamin B1: 0.27mg (18.23%), Vitamin B2: 0.26mg (15.41%), Folate: 58.87µg (14.72%), Vitamin A: 585.92IU (11.72%), Phosphorus: 109.91mg (10.99%), Iron: 1.91mg (10.63%), Copper: 0.18mg (9.1%), Vitamin B3: 1.65mg (8.25%), Fiber: 1.63g (6.5%), Zinc: 0.95mg (6.35%), Vitamin B5: 0.59mg (5.93%), Magnesium: 23.41mg (5.85%), Calcium: 56.22mg (5.62%), Vitamin E: 0.77mg (5.15%), Potassium: 142.98mg (4.09%), Vitamin B6: 0.08mg (4%), Vitamin B12: 0.24µg (3.92%), Vitamin D: 0.4µg (2.67%), Vitamin K: 1.77µg (1.68%)