



## Sour Cream Pound Cake

 Vegetarian

READY IN



110 min.

SERVINGS



12

CALORIES



583 kcal

DESSERT

### Ingredients

- ☐ 0.3 teaspoon almond extract
- ☐ 0.3 teaspoon baking soda
- ☐ 1.5 cups butter softened
- ☐ 6 large eggs
- ☐ 3 cups flour all-purpose
- ☐ 1 teaspoon lemon extract
- ☐ 0.5 teaspoon salt
- ☐ 8 oz cup heavy whipping cream sour

☐ 3 cups sugar

## Equipment

☐ frying pan

☐ oven

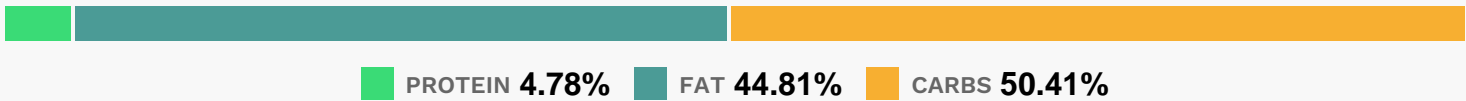
☐ wire rack

☐ hand mixer

## Directions

- ☐ Beat butter at medium speed with an electric mixer until creamy. Gradually add sugar, beating at medium speed until light and fluffy.
- ☐ Add eggs, 1 at a time, beating just until the yolk disappears.
- ☐ Sift together flour, salt, and baking soda.
- ☐ Add to butter mixture alternately with sour cream, beginning and ending with flour mixture. Beat batter at low speed just until blended after each addition. Stir in extracts.
- ☐ Pour into a greased and floured 12-cup tube pan.
- ☐ Bake at 325 for 1 hour and 20 minutes to 1 hour and 30 minutes or until a long wooden pick inserted in center of cake comes out clean. Cool in pan on a wire rack 10 minutes.
- ☐ Remove cake from pan, and cool completely on wire rack.

## Nutrition Facts



## Properties

Glycemic Index:16.26, Glycemic Load:52.17, Inflammation Score:-6, Nutrition Score:8.3334782000469%

## Nutrients (% of daily need)

Calories: 583.11kcal (29.16%), Fat: 29.52g (45.42%), Saturated Fat: 17.32g (108.28%), Carbohydrates: 74.73g (24.91%), Net Carbohydrates: 73.89g (26.87%), Sugar: 50.75g (56.39%), Cholesterol: 165.16mg (55.05%), Sodium: 344.64mg (14.98%), Alcohol: 0.03g (100%), Alcohol %: 0.02% (100%), Protein: 7.08g (14.16%), Selenium: 19.55µg (27.93%), Vitamin A: 961.84IU (19.24%), Vitamin B2: 0.32mg (18.8%), Folate: 70.92µg (17.73%), Vitamin B1: 0.26mg (17.37%), Manganese: 0.22mg (11.23%), Iron: 1.93mg (10.74%), Phosphorus: 104.43mg (10.44%), Vitamin B3: 1.89mg

(9.47%), Vitamin E: 1.01mg (6.74%), Vitamin B5: 0.61mg (6.15%), Vitamin B12: 0.31µg (5.17%), Calcium: 45.16mg (4.52%), Zinc: 0.63mg (4.23%), Copper: 0.07mg (3.5%), Fiber: 0.84g (3.38%), Vitamin D: 0.5µg (3.33%), Vitamin B6: 0.06mg (3.24%), Magnesium: 12.35mg (3.09%), Potassium: 99.52mg (2.84%), Vitamin K: 2.44µg (2.32%)