



Sour Cream Pound Cake

 Vegetarian

READY IN



45 min.

SERVINGS



4

CALORIES



767 kcal

DESSERT

Ingredients

- ☐ 1 pinch baking soda
- ☐ 0.5 cup butter
- ☐ 3 eggs
- ☐ 1.5 cups flour all-purpose
- ☐ 0.5 cup cup heavy whipping cream sour
- ☐ 1.5 cups sugar white

Equipment

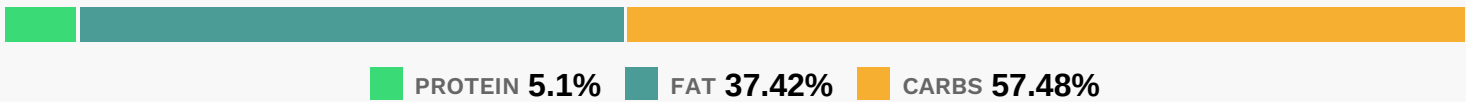
- ☐ bowl

- ☐ oven
- ☐ loaf pan
- ☐ toothpicks

Directions

- ☐ Preheat oven to 375 degrees F (190 degrees C). Grease and flour a 8x4 inch loaf pan.
- ☐ In a large bowl, cream butter and sugar until light and fluffy.
- ☐ Add sour cream and eggs.
- ☐ Add flour and pinch of soda, mix well.
- ☐ Pour into a 8x4 inch loaf pan.
- ☐ Bake at 375 degrees F (190 degrees C) for 1 hour, or until a toothpick inserted into center of cake comes out clean.

Nutrition Facts



Properties

Glycemic Index:48.77, Glycemic Load:78.24, Inflammation Score:-6, Nutrition Score:11.554347839044%

Nutrients (% of daily need)

Calories: 766.94kcal (38.35%), Fat: 32.43g (49.89%), Saturated Fat: 18.59g (116.21%), Carbohydrates: 112.06g (37.35%), Net Carbohydrates: 110.79g (40.29%), Sugar: 76.1g (84.55%), Cholesterol: 200.73mg (66.91%), Sodium: 308.31mg (13.4%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 9.94g (19.89%), Selenium: 27.82µg (39.74%), Vitamin B2: 0.45mg (26.74%), Folate: 103.87µg (25.97%), Vitamin B1: 0.39mg (25.89%), Vitamin A: 1066.4IU (21.33%), Manganese: 0.34mg (16.75%), Iron: 2.82mg (15.64%), Phosphorus: 144.63mg (14.46%), Vitamin B3: 2.83mg (14.15%), Vitamin B5: 0.84mg (8.39%), Vitamin E: 1.14mg (7.61%), Vitamin B12: 0.4µg (6.71%), Calcium: 62.11mg (6.21%), Zinc: 0.88mg (5.88%), Copper: 0.1mg (5.08%), Fiber: 1.27g (5.06%), Vitamin B6: 0.09mg (4.47%), Magnesium: 17.72mg (4.43%), Vitamin D: 0.66µg (4.4%), Potassium: 139.94mg (4%), Vitamin K: 2.66µg (2.53%)