



Spiced Nectarine Cake

 Vegetarian

READY IN



80 min.

SERVINGS



8

CALORIES



302 kcal

DESSERT

Ingredients

- ☐ 2 large eggs
- ☐ 0.8 teaspoon ground cinnamon
- ☐ 1 tablespoon juice of lemon fresh
- ☐ 1.5 teaspoons lemon zest finely grated
- ☐ 1.8 pounds nectarines halved cut into 4 slices
- ☐ 1.3 cups self raising flour
- ☐ 0.8 cup sugar
- ☐ 0.5 cup butter unsalted room temperature (1 stick)

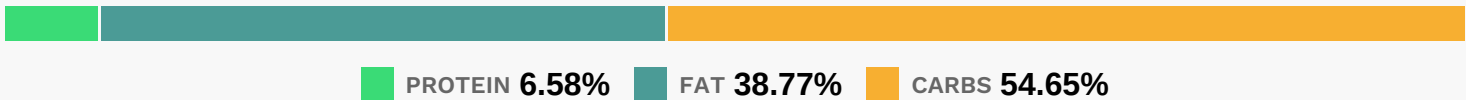
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ hand mixer
- ☐ springform pan

Directions

- ☐ Preheat oven to 350°F. Generously butter 9-inch-diameter springform pan. Using electric mixer, beat 1/2 cup butter in large bowl until fluffy.
- ☐ Add 3/4 cup sugar and beat until blended. Beat in eggs 1 at a time, then lemon juice and lemon peel. Beat in flour until smooth.
- ☐ Spread batter evenly in prepared pan.
- ☐ Arrange enough nectarine slices atop batter in concentric circles to cover completely; press lightly to adhere.
- ☐ Mix cinnamon and remaining 3 tablespoons sugar in small bowl.
- ☐ Sprinkle over cake.
- ☐ Bake until cake is golden brown and tester inserted into center comes out clean, about 1 hour (50 minutes for plums or pluots).
- ☐ Cut around cake to loosen; remove pan sides.
- ☐ Serve cake slightly warm or at room temperature.

Nutrition Facts



Properties

Glycemic Index:23.14, Glycemic Load:25.55, Inflammation Score:-5, Nutrition Score:5.8647826339888%

Flavonoids

Cyanidin: 2.11mg, Cyanidin: 2.11mg, Cyanidin: 2.11mg, Cyanidin: 2.11mg Catechin: 2.96mg, Catechin: 2.96mg, Catechin: 2.96mg, Catechin: 2.96mg Epicatechin: 2.52mg, Epicatechin: 2.52mg, Epicatechin: 2.52mg, Epicatechin: 2.52mg Eriodictyol: 0.09mg, Eriodictyol: 0.09mg, Eriodictyol: 0.09mg, Eriodictyol: 0.09mg Hesperetin: 0.27mg, Hesperetin: 0.27mg, Hesperetin: 0.27mg, Hesperetin: 0.27mg Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg Quercetin: 0.69mg, Quercetin: 0.69mg, Quercetin: 0.69mg, Quercetin: 0.69mg

Nutrients (% of daily need)

Calories: 302.04kcal (15.1%), Fat: 13.37g (20.56%), Saturated Fat: 7.73g (48.3%), Carbohydrates: 42.39g (14.13%), Net Carbohydrates: 40.29g (14.65%), Sugar: 26.72g (29.69%), Cholesterol: 77mg (25.67%), Sodium: 32.85mg (1.43%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 5.11g (10.21%), Selenium: 11.86µg (16.94%), Vitamin A: 752.71IU (15.05%), Manganese: 0.25mg (12.3%), Fiber: 2.1g (8.41%), Vitamin E: 1.15mg (7.68%), Phosphorus: 73.21mg (7.32%), Vitamin B3: 1.33mg (6.64%), Copper: 0.13mg (6.54%), Vitamin B2: 0.1mg (6.16%), Potassium: 173.88mg (4.97%), Vitamin C: 4.09mg (4.96%), Vitamin B5: 0.48mg (4.81%), Folate: 19.13µg (4.78%), Iron: 0.72mg (4.03%), Magnesium: 15.88mg (3.97%), Vitamin B1: 0.06mg (3.72%), Zinc: 0.56mg (3.7%), Vitamin D: 0.46µg (3.09%), Vitamin K: 3.13µg (2.98%), Vitamin B6: 0.06mg (2.78%), Vitamin B12: 0.14µg (2.26%), Calcium: 18mg (1.8%)