



Strawberry Swirl Cream Cheese Pound Cake

READY IN



155 min.

SERVINGS



12

CALORIES



613 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon almond extract
- ☐ 1.5 cups butter softened
- ☐ 8 oz cream cheese softened
- ☐ 6 large eggs
- ☐ 3 cups flour all-purpose
- ☐ 0.7 cup strawberry glaze
- ☐ 3 cups sugar
- ☐ 0.5 teaspoon vanilla extract
- ☐ 6 inch wooden skewer

☐ 6 inch wooden skewer

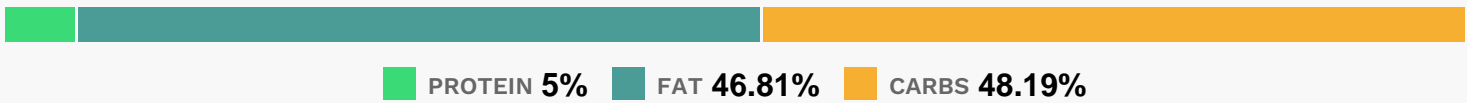
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ stand mixer
- ☐ skewers

Directions

- ☐ Preheat oven to 350
- ☐ Beat butter at medium speed with a heavy-duty electric stand mixer until creamy. Gradually add sugar, beating at medium speed until light and fluffy.
- ☐ Add cream cheese, beating until creamy.
- ☐ Add eggs, 1 at a time, beating just until blended after each addition.
- ☐ Gradually add flour to butter mixture. Beat at low speed just until blended after each addition, stopping to scrape bowl as needed. Stir in almond and vanilla extracts.
- ☐ Pour one-third of batter into a greased and floured 10-inch (14-cup) tube pan (about 2 2/3 cups batter). Dollop 8 rounded teaspoonfuls strawberry glaze over batter, and swirl with wooden skewer. Repeat procedure once, and top with remaining third of batter.
- ☐ Bake at 350 for 1 hour to 1 hour and 10 minutes or until a long wooden pick inserted in center comes out clean. Cool in pan on a wire rack 10 to 15 minutes; remove from pan to wire rack, and cool completely (about 1 hour).
- ☐ Note: We tested with Marzetti Glaze for Strawberries.

Nutrition Facts



Properties

Glycemic Index:18.51, Glycemic Load:52.45, Inflammation Score:-6, Nutrition Score:8.6339130608932%

Nutrients (% of daily need)

Calories: 613.04kcal (30.65%), Fat: 32.36g (49.78%), Saturated Fat: 19.23g (120.21%), Carbohydrates: 74.95g (24.98%), Net Carbohydrates: 74.11g (26.95%), Sugar: 50.87g (56.52%), Cholesterol: 173.09mg (57.7%), Sodium: 278.47mg (12.11%), Alcohol: 0.17g (100%), Alcohol %: 0.13% (100%), Protein: 7.78g (15.56%), Selenium: 20.48µg (29.25%), Vitamin A: 1097.91IU (21.96%), Vitamin B2: 0.33mg (19.51%), Folate: 71.49µg (17.87%), Vitamin B1: 0.26mg (17.41%), Manganese: 0.23mg (11.27%), Phosphorus: 110.31mg (11.03%), Iron: 1.94mg (10.78%), Vitamin B3: 1.89mg (9.47%), Vitamin E: 1.1mg (7.35%), Vitamin B5: 0.66mg (6.59%), Vitamin B12: 0.31µg (5.21%), Zinc: 0.67mg (4.45%), Calcium: 44.39mg (4.44%), Copper: 0.07mg (3.51%), Vitamin B6: 0.07mg (3.39%), Fiber: 0.84g (3.38%), Vitamin D: 0.5µg (3.33%), Magnesium: 12.2mg (3.05%), Potassium: 101.44mg (2.9%), Vitamin K: 2.55µg (2.43%)