



Sunday Brunch: Marmalade Pound Cake

READY IN



70 min.

SERVINGS



4

CALORIES



1225 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 1 cup butter softened
- ☐ 4 eggs
- ☐ 2 cups flour all-purpose
- ☐ 1 cup jam divided
- ☐ 1 pinch salt
- ☐ 1.5 cups sugar
- ☐ 1 teaspoon vanilla

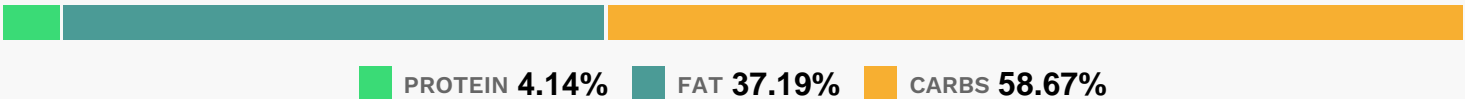
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ wire rack
- ☐ blender
- ☐ loaf pan
- ☐ baking pan
- ☐ toothpicks

Directions

- ☐ Preheat oven to 325°F and grease a 9 by 13-inch baking dish. In the bowl of a standing mixer, combine first six ingredients and mix until combined.
- ☐ Add eggs one at a time and 1/3 cup marmalade and mix until a thick batter is formed.
- ☐ Pour batter into greased loaf pan, and bake in preheated oven until a toothpick inserted in center of cake comes out clean, about 60 minutes. Cool on wire rack.
- ☐ Once the cake is cool enough to handle, place remaining 2/3 cup marmalade in a small sauce pan and heat over medium low heat until it begins to liquefy.
- ☐ Place wire rack with cake on it over a baking sheet and drizzle with marmalade.
- ☐ Serve this cake sprinkled with powdered sugar, with an extra dollop of marmalade and a mug of strong black tea.

Nutrition Facts



Properties

Glycemic Index:62.52, Glycemic Load:118.58, Inflammation Score:-8, Nutrition Score:16.58391289089%

Nutrients (% of daily need)

Calories: 1225.25kcal (61.26%), Fat: 51.12g (78.65%), Saturated Fat: 30.65g (191.58%), Carbohydrates: 181.44g (60.48%), Net Carbohydrates: 178.81g (65.02%), Sugar: 116.57g (129.52%), Cholesterol: 285.69mg (95.23%), Sodium: 739.96mg (32.17%), Alcohol: 0.34g (100%), Alcohol %: 0.13% (100%), Protein: 12.8g (25.6%), Selenium: 37.42µg (53.45%), Folate: 146.11µg (36.53%), Vitamin B2: 0.61mg (35.82%), Vitamin B1: 0.52mg (34.98%), Vitamin A: 1655.78IU (33.12%), Manganese: 0.48mg (23.89%), Iron: 4.14mg (22.98%), Vitamin B3: 3.78mg (18.91%), Phosphorus: 184.45mg (18.44%), Vitamin E: 1.92mg (12.79%), Copper: 0.21mg (10.63%), Fiber: 2.62g (10.49%), Vitamin B5: 1.03mg (10.28%), Vitamin C: 7.48mg (9.07%), Vitamin B12: 0.49µg (8.13%), Zinc: 1.12mg (7.44%), Calcium: 65.5mg (6.55%), Vitamin B6: 0.12mg (6.06%), Potassium: 209.65mg (5.99%), Magnesium: 23.69mg (5.92%), Vitamin D: 0.88µg (5.87%), Vitamin K: 4.29µg (4.09%)