

Tucson Lemon Cake

READY IN



95 min.

SERVINGS



8

CALORIES



619 kcal

DESSERT

Ingredients

- ☐ 1.5 cups granulated sugar
- ☐ 0.5 cup butter softened
- ☐ 3 eggs
- ☐ 2.5 cups flour all-purpose
- ☐ 1 teaspoon baking soda
- ☐ 0.5 teaspoon salt
- ☐ 1 cup buttermilk
- ☐ 0.3 cup poppy seeds
- ☐ 2 tablespoons lemon zest grated

- ☐ 2 tablespoons juice of lemon
- ☐ 2 cups powdered sugar
- ☐ 0.3 cup butter melted
- ☐ 2 tablespoons lemon zest grated
- ☐ 0.3 cup juice of lemon

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ hand mixer
- ☐ toothpicks
- ☐ cake form

Directions

- ☐ Heat oven to 325°F. Grease and flour 12-cup fluted tube cake pan. In large bowl, beat granulated sugar and 1/2 cup butter with electric mixer on medium speed until light and fluffy. Beat in eggs, one at a time.
- ☐ In medium bowl, mix flour, baking soda and salt.
- ☐ Add to sugar mixture alternately with buttermilk, beating until well blended. Stir in poppy seed, 2 tablespoons lemon peel and 2 tablespoons lemon juice.
- ☐ Spread in pan.
- ☐ Bake 50 to 55 minutes or until toothpick inserted in center comes out clean.
- ☐ Meanwhile, in medium bowl, mix all glaze ingredients until smooth.
- ☐ Remove cake from oven. Immediately poke several holes in top of cake with long-tined fork; pour about 2/3 of the glaze over top. Cool 20 minutes. Turn pan upside down onto heatproof serving plate; remove pan.
- ☐ Spread with remaining glaze.

Nutrition Facts



 PROTEIN **5.03%**  FAT **30.78%**  CARBS **64.19%**

Properties

Glycemic Index:22.64, Glycemic Load:48.21, Inflammation Score:-7, Nutrition Score:11.09260869998%

Flavonoids

Eriodictyol: 0.56mg, Eriodictyol: 0.56mg, Eriodictyol: 0.56mg, Eriodictyol: 0.56mg Hesperetin: 1.65mg, Hesperetin: 1.65mg, Hesperetin: 1.65mg, Hesperetin: 1.65mg Naringenin: 0.16mg, Naringenin: 0.16mg, Naringenin: 0.16mg, Naringenin: 0.16mg Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

Nutrients (% of daily need)

Calories: 618.79kcal (30.94%), Fat: 21.53g (33.13%), Saturated Fat: 4.85g (30.3%), Carbohydrates: 101.02g (33.67%), Net Carbohydrates: 99g (36%), Sugar: 68.9g (76.56%), Cholesterol: 64.68mg (21.56%), Sodium: 540.62mg (23.51%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 7.92g (15.83%), Selenium: 20.28µg (28.97%), Manganese: 0.49mg (24.31%), Vitamin B1: 0.36mg (24.05%), Folate: 86.18µg (21.54%), Vitamin B2: 0.35mg (20.46%), Vitamin A: 902.01IU (18.04%), Iron: 2.49mg (13.81%), Phosphorus: 133.71mg (13.37%), Vitamin B3: 2.4mg (12%), Calcium: 106.39mg (10.64%), Vitamin C: 8.35mg (10.12%), Fiber: 2.02g (8.06%), Copper: 0.14mg (6.79%), Magnesium: 26.19mg (6.55%), Vitamin E: 0.96mg (6.38%), Vitamin B5: 0.59mg (5.91%), Zinc: 0.87mg (5.78%), Vitamin B12: 0.31µg (5.1%), Vitamin D: 0.72µg (4.8%), Potassium: 154.37mg (4.41%), Vitamin B6: 0.08mg (3.8%)