



## Ultimate Cranberry Pudding Cake

 Vegetarian

READY IN



90 min.

SERVINGS



10

CALORIES



665 kcal

DESSERT

### Ingredients

- ☐ 4 teaspoons double-acting baking powder
- ☐ 1 cup butter
- ☐ 12 ounce cranberries
- ☐ 2 cups evaporated milk
- ☐ 4 cups flour all-purpose
- ☐ 1 cup heavy cream
- ☐ 1 teaspoon salt
- ☐ 1 teaspoon vanilla extract

☐ 2 cups sugar white

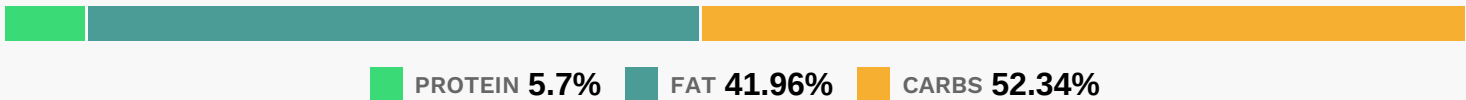
## Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ wire rack
- ☐ toothpicks
- ☐ kugelhopf pan

## Directions

- ☐ Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch Bundt pan.
- ☐ Mix together the flour, baking powder and salt. Set aside.
- ☐ In a large bowl, cream together the 6 tablespoons butter and 2 cups sugar until light and fluffy. Beat in the flour mixture alternately with the evaporated milk. Stir in the cranberries.
- ☐ Pour batter into prepared pan.
- ☐ Bake in the preheated oven for 50 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean.
- ☐ Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.
- ☐ To make the Hot Butter Sauce: In a saucepan, combine 1 cup butter, 2 cups sugar, and cream. Bring to a boil over medium heat, reduce heat and let simmer for 10 minutes.
- ☐ Remove from heat and stir in vanilla.
- ☐ Serve slices of cake generously covered with hot butter sauce.

## Nutrition Facts



## Properties

Glycemic Index:33.21, Glycemic Load:57.23, Inflammation Score:-7, Nutrition Score:13.179565243099%

## Flavonoids

Cyanidin: 15.8mg, Cyanidin: 15.8mg, Cyanidin: 15.8mg, Cyanidin: 15.8mg Delphinidin: 2.61mg, Delphinidin: 2.61mg, Delphinidin: 2.61mg, Delphinidin: 2.61mg Malvidin: 0.15mg, Malvidin: 0.15mg, Malvidin: 0.15mg, Malvidin: 0.15mg Pelargonidin: 0.11mg, Pelargonidin: 0.11mg, Pelargonidin: 0.11mg, Pelargonidin: 0.11mg Peonidin: 16.72mg, Peonidin: 16.72mg, Peonidin: 16.72mg Catechin: 0.13mg, Catechin: 0.13mg, Catechin: 0.13mg, Catechin: 0.13mg Epigallocatechin: 0.25mg, Epigallocatechin: 0.25mg, Epigallocatechin: 0.25mg, Epigallocatechin: 0.25mg Epicatechin: 1.49mg, Epicatechin: 1.49mg, Epicatechin: 1.49mg, Epicatechin: 1.49mg Epigallocatechin 3–gallate: 0.33mg, Epigallocatechin 3–gallate: 0.33mg, Epigallocatechin 3–gallate: 0.33mg, Epigallocatechin 3–gallate: 0.33mg Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg Myricetin: 2.26mg, Myricetin: 2.26mg, Myricetin: 2.26mg, Myricetin: 2.26mg Quercetin: 5.05mg, Quercetin: 5.05mg, Quercetin: 5.05mg, Quercetin: 5.05mg

## Nutrients (% of daily need)

Calories: 665.37kcal (33.27%), Fat: 31.47g (48.42%), Saturated Fat: 19.54g (122.1%), Carbohydrates: 88.32g (29.44%), Net Carbohydrates: 85.74g (31.18%), Sugar: 47.33g (52.59%), Cholesterol: 90.32mg (30.1%), Sodium: 610.08mg (26.53%), Alcohol: 0.14g (100%), Alcohol %: 0.08% (100%), Protein: 9.62g (19.25%), Vitamin B1: 0.43mg (28.41%), Vitamin B2: 0.47mg (27.85%), Selenium: 19.33µg (27.61%), Calcium: 257.53mg (25.75%), Folate: 97.51µg (24.38%), Manganese: 0.47mg (23.5%), Phosphorus: 214.39mg (21.44%), Vitamin A: 1058IU (21.16%), Vitamin B3: 3.11mg (15.55%), Iron: 2.72mg (15.12%), Fiber: 2.58g (10.31%), Vitamin E: 1.31mg (8.7%), Potassium: 263.25mg (7.52%), Vitamin B5: 0.73mg (7.27%), Vitamin C: 5.86mg (7.11%), Magnesium: 27.74mg (6.94%), Zinc: 0.85mg (5.68%), Copper: 0.11mg (5.26%), Vitamin K: 4.5µg (4.29%), Vitamin B6: 0.08mg (3.79%), Vitamin D: 0.43µg (2.87%), Vitamin B12: 0.16µg (2.62%)