



HEALTH SCORE

White cake with marzipan and almonds

 Vegetarian

READY IN



45 min.

SERVINGS



10

CALORIES



442 kcal

DESSERT

Ingredients

- 50 g almonds peeled thinly sliced
- 1 Tbs amaretto
- 3 teaspoons double-acting baking powder
- 1 cup butter softened
- 1 Tbs cornstarch
- 4 large egg whites room temperature
- 2 cups flour all-purpose
- 100 g marzipan crumbled

250 g sugar

Equipment

bowl

oven

toothpicks

Directions

- Beat egg whites and only 2 tablespoons of sugar into stiff peaks.
- Mix the remaining sugar, flour, corn starch and baking powder in a separate bowl. Sift the flour and sugar mixture into the egg whites; stir very gently the mixture until smooth. Stir in the melted butter.
- Add half of the marzipan and amaretto, mix and combine.
- Pour the mixture into a suitable silicon mould (or regular round shape greased and sprinkled with bread crumbs).
- Sprinkle the top with the rest of the marzipan and sliced almonds.
- Bake the cake in the oven at 180C for 30 – 40 minutes or until done (the trick with a toothpick).
- Let it completely cool in the mould, then turn onto a serving plate.

Nutrition Facts



PROTEIN 5.7% FAT 48.06% CARBS 46.24%

Properties

Glycemic Index:29.71, Glycemic Load:31.61, Inflammation Score:-5, Nutrition Score:8.2913043478261%

Flavonoids

Cyanidin: 0.12mg, Cyanidin: 0.12mg, Cyanidin: 0.12mg, Cyanidin: 0.12mg Catechin: 0.06mg, Catechin: 0.06mg, Catechin: 0.06mg, Catechin: 0.06mg Epigallocatechin: 0.13mg, Epigallocatechin: 0.13mg, Epigallocatechin: 0.13mg, Epigallocatechin: 0.13mg, Epigallocatechin: 0.13mg Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg Isorhamnetin: 0.13mg, Isorhamnetin: 0.13mg, Isorhamnetin: 0.13mg, Isorhamnetin: 0.13mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol:

0.02mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 441.83kcal (22.09%), Fat: 23.91g (36.78%), Saturated Fat: 12.11g (75.68%), Carbohydrates: 51.75g (17.25%), Net Carbohydrates: 50.14g (18.23%), Sugar: 29.83g (33.14%), Cholesterol: 48.81mg (16.27%), Sodium: 299.37mg (13.02%), Alcohol: 0.39g (2.17%), Protein: 6.38g (12.76%), Manganese: 0.44mg (21.9%), Vitamin E: 3.02mg (20.14%), Selenium: 11.83 μ g (16.89%), Vitamin B2: 0.29mg (16.83%), Vitamin B1: 0.22mg (14.61%), Folate: 55.16 μ g (13.79%), Vitamin A: 568.57IU (11.37%), Phosphorus: 108.96mg (10.9%), Vitamin B3: 2.03mg (10.13%), Calcium: 100.27mg (10.03%), Iron: 1.7mg (9.44%), Magnesium: 35.3mg (8.82%), Copper: 0.14mg (6.92%), Fiber: 1.61g (6.44%), Potassium: 118.58mg (3.39%), Zinc: 0.51mg (3.39%), Vitamin B5: 0.21mg (2.13%), Vitamin K: 1.66 μ g (1.58%), Vitamin B6: 0.02mg (1.16%)