



White Wine Pound Cake

READY IN



160 min.

SERVINGS



12

CALORIES



295 kcal

DESSERT

Ingredients

- ☐ 0.3 cup brown sugar
- ☐ 0.3 cup butter
- ☐ 1 tablespoon confectioners' sugar or as needed
- ☐ 4 eggs
- ☐ 2 teaspoons ground cinnamon
- ☐ 3 ounce vanilla pudding mix instant
- ☐ 0.8 cup vegetable oil
- ☐ 0.8 cup water
- ☐ 0.5 cup sugar white

- ☐ 0.3 cup white wine
- ☐ 15.3 ounce duncan hines classic decadent cake mix yellow

Equipment




- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks

Directions

- ☐ Preheat oven to 325 degrees F (165 degrees C). Spray a fluted tube pan (such as Bundt®) with cooking spray and lightly coat with flour.
- ☐ Whisk cake mix, pudding mix, 1/4 cup white sugar, brown sugar, and cinnamon together in a bowl. Beat vegetable oil, water, 1/2 cup white wine, and eggs into flour mixture using an electric mixer until batter is smooth.
- ☐ Pour batter into prepared pan.
- ☐ Bake in the preheated oven until a toothpick inserted in the center of the cake comes out clean, about 1 hour. Cool cake in pan on a wire rack, about 1 hour.
- ☐ Combine 1/2 cup white sugar, butter, 1/4 cup white wine together in a saucepan immediately after removing cake from oven. Cook sugar mixture, stirring constantly, over medium heat until sugar is dissolved and butter is melted, 3 to 5 minutes. Spoon 1/2 the glaze over cake while cake is still warm.
- ☐ Invert cooled cake onto a cake plate and spoon remaining glaze over top of cake. Allow cake to absorb glaze, about 15 minutes. Dust cake with confectioners' sugar.

Nutrition Facts



 **PROTEIN 4.42%**  **FAT 27.47%**  **CARBS 68.11%**

Properties

Glycemic Index:11.67, Glycemic Load:5.84, Inflammation Score:-2, Nutrition Score:4.7691304639954%

Flavonoids

Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg Hesperetin: 0.02mg, Hesperetin: 0.02mg, Hesperetin: 0.02mg, Hesperetin: 0.02mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg

Nutrients (% of daily need)

Calories: 295.43kcal (14.77%), Fat: 9.02g (13.87%), Saturated Fat: 3.9g (24.35%), Carbohydrates: 50.29g (16.76%), Net Carbohydrates: 49.63g (18.05%), Sugar: 34.75g (38.61%), Cholesterol: 64.73mg (21.58%), Sodium: 360.92mg (15.69%), Alcohol: 0.51g (100%), Alcohol %: 0.59% (100%), Protein: 3.26g (6.53%), Phosphorus: 143.3mg (14.33%), Calcium: 93.85mg (9.38%), Vitamin B2: 0.16mg (9.14%), Selenium: 5.82µg (8.31%), Folate: 31.65µg (7.91%), Manganese: 0.14mg (7.04%), Vitamin K: 6.56µg (6.24%), Iron: 1.09mg (6.06%), Vitamin B1: 0.09mg (5.98%), Vitamin E: 0.83mg (5.51%), Vitamin B3: 0.86mg (4.31%), Vitamin A: 198.37IU (3.97%), Vitamin B5: 0.37mg (3.71%), Vitamin B12: 0.17µg (2.91%), Vitamin B6: 0.06mg (2.89%), Fiber: 0.65g (2.61%), Copper: 0.04mg (2.22%), Zinc: 0.31mg (2.05%), Vitamin D: 0.29µg (1.96%), Magnesium: 6.72mg (1.68%), Potassium: 50.99mg (1.46%)