



Wonderful Yogurt Cake

 Vegetarian

READY IN



65 min.

SERVINGS



8

CALORIES



348 kcal

DESSERT

Ingredients

- 0.5 teaspoon double-acting baking powder
- 1 teaspoon baking soda
- 1 cup brown sugar
- 0.5 cup butter softened
- 1 eggs
- 2 cups flour all-purpose
- 1 cup yogurt plain
- 1 teaspoon vanilla extract

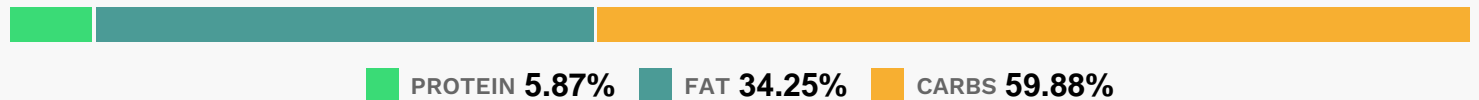
Equipment

- bowl
- frying pan
- oven
- knife
- kugelhopf pan

Directions

- Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch Bundt pan.
- In a large bowl, cream together the butter, brown sugar and vanilla until light and fluffy. Beat in the egg until smooth.
- Combine the flour, baking soda, and baking powder; stir into the batter alternately with the yogurt.
- Spread the batter into the prepared pan.
- Bake for 50 minutes in the preheated oven, until a knife inserted into the crown comes out clean.

Nutrition Facts



Properties

Glycemic Index:29.5, Glycemic Load:17.59, Inflammation Score:-4, Nutrition Score:6.6656521506931%

Nutrients (% of daily need)

Calories: 348.09kcal (17.4%), Fat: 13.33g (20.51%), Saturated Fat: 8.15g (50.97%), Carbohydrates: 52.43g (17.48%), Net Carbohydrates: 51.59g (18.76%), Sugar: 28.28g (31.42%), Cholesterol: 54.94mg (18.31%), Sodium: 284.79mg (12.38%), Alcohol: 0.17g (100%), Alcohol %: 0.2% (100%), Protein: 5.14g (10.28%), Selenium: 13.43µg (19.18%), Vitamin B1: 0.26mg (17.14%), Folate: 62.62µg (15.65%), Vitamin B2: 0.23mg (13.43%), Manganese: 0.23mg (11.73%), Iron: 1.79mg (9.93%), Vitamin B3: 1.91mg (9.55%), Calcium: 85.8mg (8.58%), Phosphorus: 83.75mg (8.37%), Vitamin A: 414.56IU (8.29%), Vitamin B5: 0.39mg (3.92%), Potassium: 129.27mg (3.69%), Magnesium: 14.1mg (3.52%), Fiber: 0.84g (3.38%), Zinc: 0.49mg (3.28%), Copper: 0.06mg (3.25%), Vitamin B12: 0.19µg (3.11%), Vitamin E: 0.42mg (2.83%), Vitamin B6: 0.04mg (2.24%), Vitamin K: 1.16µg (1.11%)