

Almond Layer Cake With White Chocolate Frosting

 Vegetarian

READY IN



90 min.

SERVINGS



10

CALORIES



800 kcal

DESSERT

Ingredients

- ☐ 1.5 teaspoons almond extract
- ☐ 1 tablespoon double-acting baking powder
- ☐ 0.5 cup blanched almonds and
- ☐ 2 cups cake flour for dusting plus more
- ☐ 1 cup confectioners' sugar
- ☐ 16 ounce cream cheese at room temperature
- ☐ 5 large egg whites

- ☐ 1.5 cups granulated sugar
- ☐ 0.5 teaspoon salt
- ☐ 1 stick butter unsalted plus more for the pans at room temperature
- ☐ 12 tablespoons butter unsalted at room temperature
- ☐ 2 teaspoons vanilla extract
- ☐ 8 ounces chocolate white coarsely chopped
- ☐ 1 cup milk whole

Equipment

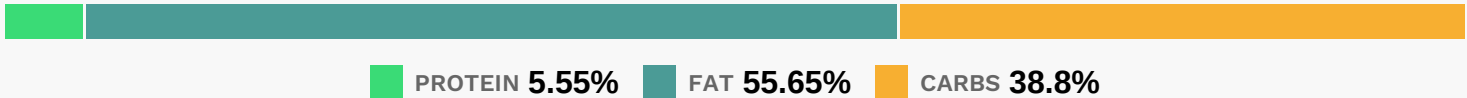
- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ blender
- ☐ plastic wrap
- ☐ toothpicks
- ☐ microwave
- ☐ spatula

Directions

- ☐ Special equipment: two 9-inch-round cake pans
- ☐ Make the cake: Preheat the oven to 350 degrees F. Lightly butter two 9-inch-round cake pans and line the bottoms with parchment paper; butter the parchment and dust with flour, tapping out the excess. Pulse 2 cups flour, the baking powder, salt and almonds in a food processor until the nuts are finely ground into a powder, 2 to 3 minutes.
- ☐ Whisk the egg whites, milk, and vanilla and almond extracts in a medium bowl until combined.

- ☐ Beat 1 stick butter and the granulated sugar in a large bowl with a mixer on medium speed until light and fluffy, about 3 minutes. Reduce the mixer speed to low; beat in the flour mixture in 3 additions, alternating with the milk mixture, beginning and ending with the flour, until just combined.
- ☐ Divide the batter between the prepared pans and smooth the tops.
- ☐ Bake until a toothpick inserted into the center comes out clean, 25 to 30 minutes.
- ☐ Transfer to racks and let cool in the pans. (The cakes can be frozen, wrapped in plastic wrap, for up to 2 weeks. Unwrap and thaw at room temperature.)
- ☐ Make the frosting: Microwave the white chocolate in a microwave-safe bowl in 20-second intervals, stirring, until melted; set aside. Beat the cream cheese, butter, confectioners' sugar and vanilla in a large bowl with a mixer on medium speed until smooth and creamy, about 4 minutes. Gently fold in the melted white chocolate with a rubber spatula. (The frosting can be refrigerated, covered, for up to 2 days. Beat with a mixer to soften just before frosting the cake.)
- ☐ Assemble the cake: Loosen the edges of the cakes with a knife, then invert 1 layer onto a platter and peel off the parchment.
- ☐ Spread 1 to 1 1/2 cups frosting on top.
- ☐ Remove the other layer from the pan, peel off the parchment and carefully place on top of the first layer. Cover the top and sides of the cake with a thin layer of frosting (this is the "crumb coat"; it doesn't have to be perfect). Chill 15 minutes, then cover with the remaining frosting and decorate with nonpareils.
- ☐ Photograph by Johnny Miller

Nutrition Facts



Properties

Glycemic Index:36.41, Glycemic Load:43.47, Inflammation Score:-7, Nutrition Score:10.08913043854%

Nutrients (% of daily need)

Calories: 799.67kcal (39.98%), Fat: 50.28g (77.35%), Saturated Fat: 28.76g (179.74%), Carbohydrates: 78.87g (26.29%), Net Carbohydrates: 77.61g (28.22%), Sugar: 58.61g (65.13%), Cholesterol: 113.92mg (37.97%), Sodium: 448.42mg (19.5%), Alcohol: 0.48g (100%), Alcohol %: 0.29% (100%), Protein: 11.29g (22.58%), Selenium: 19.35µg (27.64%), Vitamin A: 1358.66IU (27.17%), Calcium: 216.7mg (21.67%), Vitamin B2: 0.35mg (20.75%), Phosphorus:

203mg (20.3%), Vitamin E: 2.86mg (19.04%), Manganese: 0.33mg (16.44%), Magnesium: 35.6mg (8.9%), Potassium: 264.34mg (7.55%), Copper: 0.14mg (7.21%), Vitamin B12: 0.42µg (7.02%), Vitamin B5: 0.68mg (6.79%), Zinc: 0.93mg (6.19%), Fiber: 1.27g (5.07%), Vitamin K: 5.13µg (4.89%), Vitamin B1: 0.07mg (4.84%), Folate: 18.49µg (4.62%), Vitamin D: 0.69µg (4.6%), Iron: 0.71mg (3.95%), Vitamin B3: 0.74mg (3.7%), Vitamin B6: 0.07mg (3.57%)