



Amaretto Cream Cake Batter

READY IN



15 min.

SERVINGS



15

CALORIES



314 kcal

DESSERT

Ingredients

- 1 teaspoon almond extract
- 1 teaspoon baking soda
- 0.5 cup butter softened
- 1 cup buttermilk
- 5 large eggs separated
- 2 cups flour all-purpose
- 0.5 cup shortening
- 2 cups sugar
- 2 teaspoons vanilla extract

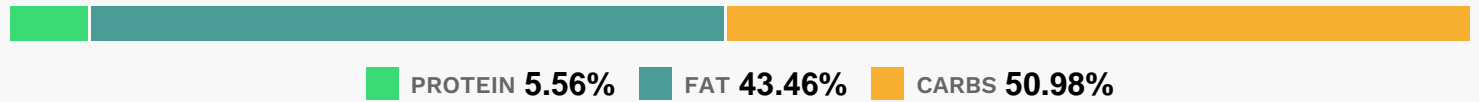
Equipment

- hand mixer

Directions

- Beat butter and shortening at medium speed with an electric mixer until fluffy; gradually add sugar, beating well.
- Add egg yolks, 1 at a time, beating until blended after each addition.
- Add vanilla and almond extracts; beat until blended.
- Combine flour and baking soda; add to butter mixture alternately with buttermilk, beginning and ending with flour mixture. Beat at low speed until blended after each addition.
- Beat egg whites until stiff peaks form; fold into batter.

Nutrition Facts



Properties

Glycemic Index:11.74, Glycemic Load:28.06, Inflammation Score:-3, Nutrition Score:5.0456520897215%

Nutrients (% of daily need)

Calories: 314.2kcal (15.71%), Fat: 15.29g (23.52%), Saturated Fat: 3.82g (23.9%), Carbohydrates: 40.35g (13.45%), Net Carbohydrates: 39.9g (14.51%), Sugar: 27.6g (30.67%), Cholesterol: 63.76mg (21.25%), Sodium: 185.73mg (8.08%), Alcohol: 0.28g (100%), Alcohol %: 0.38% (100%), Protein: 4.4g (8.81%), Selenium: 11.52µg (16.46%), Vitamin B2: 0.19mg (11.45%), Vitamin B1: 0.15mg (9.82%), Folate: 39.21µg (9.8%), Vitamin A: 387.06IU (7.74%), Phosphorus: 66.39mg (6.64%), Manganese: 0.12mg (6.09%), Iron: 1.09mg (6.05%), Vitamin E: 0.85mg (5.66%), Vitamin B3: 1.02mg (5.08%), Vitamin B5: 0.44mg (4.42%), Vitamin B12: 0.23µg (3.82%), Vitamin D: 0.54µg (3.61%), Vitamin K: 3.78µg (3.6%), Calcium: 32.93mg (3.29%), Zinc: 0.4mg (2.64%), Copper: 0.04mg (2.12%), Vitamin B6: 0.04mg (2.12%), Potassium: 67.33mg (1.92%), Magnesium: 7.59mg (1.9%), Fiber: 0.45g (1.8%)