



Birthday Cake with Hot Pink Butter Icing

READY IN



105 min.

SERVINGS



10

CALORIES



1520 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 3 pounds confectioners' sugar sifted
- ☐ 0.3 cup cornstarch
- ☐ 6 extra large eggs at room temperature
- ☐ 3 cups flour all-purpose
- ☐ 14 drops pink food coloring rose petal shade
- ☐ 1 teaspoon kosher salt
- ☐ 1 lemon zest
- ☐ 10 servings pink and candy white for decorating

- ☐ 9 tablespoons milk
- ☐ 1 cup cup heavy whipping cream sour at room temperature
- ☐ 3 cups sugar
- ☐ 0.8 pound butter unsalted at room temperature 3 sticks
- ☐ 18 tablespoons butter unsalted at room temperature
- ☐ 1.5 teaspoons vanilla extract pure
- ☐ 3 teaspoons vanilla extract pure

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ blender
- ☐ hand mixer
- ☐ toothpicks
- ☐ cake form
- ☐ spatula

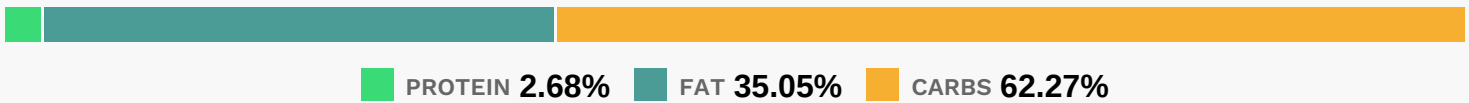
Directions

- ☐ Watch how to make this recipe.
- ☐ Preheat the oven to 350 degrees F.
- ☐ Butter and flour a 9-inch cake pan, a 6-inch cake pan, and a 3-inch cake pan.
- ☐ To make the cake, cream the butter and sugar on medium-high speed in the bowl of an electric mixer fitted with a paddle attachment until light and fluffy, about 5 minutes. On medium speed, add the eggs, 2 at a time, then the sour cream, vanilla, and lemon zest, scraping down the bowl as needed.
- ☐ Mix well. Sift together the flour, cornstarch, salt, and baking soda. With the mixer on low speed, slowly add the flour mixture to the butter mixture and stir just until smooth. Finish mixing by hand to be sure the batter is well mixed. Proportionately divide the batter between the 3 cake pans. Smooth the tops with a spatula, and bake as follows: the 9-inch pan for 45

minutes, the 6-inch pan for 35 to 40 minutes and the 3-inch pan for 30 minutes, or until a toothpick comes out clean in each cake. Cool in the pans to room temperature.

- ☐ For the frosting, cream the butter in the bowl of an electric mixer fitted with the paddle attachment.
- ☐ Add the confectioners' sugar, milk, and vanilla extract.
- ☐ Mix on low speed for 1 to 2 minutes, until thickened.
- ☐ Add the food coloring and turn the mixer off. Using a spatula, fully incorporate the color into the frosting.
- ☐ Frost each cake separately, saving some frosting for decoration. Chill the cakes before stacking.
- ☐ Place the 9-inch cake on a plate. Center the 6-inch cake on top of the 9-inch cake. Center the 3-inch cake on top of the 6-inch cake.
- ☐ For the decoration, pipe or spoon the remaining frosting around the base of each cake and around the top edge of the 3-inch cake. Finish decorating with the pieces of candy.

Nutrition Facts



Properties

Glycemic Index:18.31, Glycemic Load:62.83, Inflammation Score:-7, Nutrition Score:12.558260865833%

Nutrients (% of daily need)

Calories: 1520.16kcal (76.01%), Fat: 60.19g (92.6%), Saturated Fat: 36.27g (226.72%), Carbohydrates: 240.63g (80.21%), Net Carbohydrates: 239.11g (86.95%), Sugar: 204.29g (226.99%), Cholesterol: 269.75mg (89.92%), Sodium: 423.33mg (18.41%), Alcohol: 0.62g (100%), Alcohol %: 0.2% (100%), Protein: 10.35g (20.71%), Vitamin A: 1860.39IU (37.21%), Selenium: 26.03µg (37.18%), Vitamin B2: 0.46mg (26.8%), Folate: 87.65µg (21.91%), Vitamin B1: 0.32mg (21.57%), Phosphorus: 153.09mg (15.31%), Iron: 2.68mg (14.89%), Manganese: 0.29mg (14.27%), Vitamin E: 1.84mg (12.3%), Vitamin B3: 2.31mg (11.55%), Vitamin D: 1.71µg (11.39%), Calcium: 99.08mg (9.91%), Vitamin B5: 0.87mg (8.75%), Vitamin B12: 0.52µg (8.68%), Fiber: 1.52g (6.08%), Zinc: 0.91mg (6.04%), Copper: 0.11mg (5.49%), Vitamin B6: 0.09mg (4.73%), Vitamin K: 4.74µg (4.52%), Potassium: 157.43mg (4.5%), Magnesium: 17.83mg (4.46%), Vitamin C: 1.07mg (1.3%)