

Butter-Pecan Cake

 Vegetarian

READY IN

ready

52 min.

SERVINGS

servings

20

CALORIES

calories

275 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 1 cup butter softened
- ☐ 1 cup buttermilk
- ☐ 3 cups cake flour sifted
- ☐ 4 large eggs separated
- ☐ 1 halves garnish: pecan toasted
- ☐ 1.5 cups sugar
- ☐ 1 teaspoon vanilla extract

- ☐ 0.5 cup water boiling
- ☐ 6 ounces chocolate white chopped

Equipment

- ☐ bowl
- ☐ oven
- ☐ hand mixer
- ☐ wax paper

Directions

- ☐ Prepare frosting; cover and chill.
- ☐ Place white chocolate in a bowl.
- ☐ Pour boiling water over white chocolate; stir until smooth. Set aside, and let cool.
- ☐ Grease 3 (9") round cakepans; line with wax paper. Grease and flour wax paper. Set aside.
- ☐ Beat butter at medium speed with an electric mixer until creamy; gradually add sugar, beating well.
- ☐ Add egg yolks, 1 at a time, beating after each addition until blended. Stir in white chocolate and vanilla.
- ☐ Combine buttermilk and soda.
- ☐ Add flour to butter mixture alternately with buttermilk mixture, beginning and ending with flour.
- ☐ Mix at low speed after each addition until blended.
- ☐ Beat egg whites at high speed until stiff peaks form. Gently fold into batter.
- ☐ Pour batter into prepared pans.
- ☐ Bake at 350 for 20 to 22 minutes or until a wooden pick inserted in center comes out clean. Cool in pans 10 minutes; remove from pans, and cool completely on wire racks.
- ☐ Spread Butter-Pecan Frosting between layers and on top and sides of cake.
- ☐ Garnish, if desired. Store cake in refrigerator.

Nutrition Facts



 **PROTEIN 6.46%**  **FAT 44.28%**  **CARBS 49.26%**

Properties

Glycemic Index:14.9, Glycemic Load:22.98, Inflammation Score:-2, Nutrition Score:3.7073912848921%

Flavonoids

Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg

Nutrients (% of daily need)

Calories: 275.46kcal (13.77%), Fat: 13.69g (21.07%), Saturated Fat: 8.07g (50.47%), Carbohydrates: 34.27g (11.42%), Net Carbohydrates: 33.8g (12.29%), Sugar: 20.7g (23%), Cholesterol: 64.71mg (21.57%), Sodium: 162.99mg (7.09%), Alcohol: 0.07g (100%), Alcohol %: 0.11% (100%), Protein: 4.49g (8.99%), Selenium: 11.55µg (16.5%), Manganese: 0.16mg (7.83%), Vitamin A: 360.4IU (7.21%), Phosphorus: 66.09mg (6.61%), Vitamin B2: 0.11mg (6.39%), Calcium: 42.26mg (4.23%), Vitamin E: 0.53mg (3.56%), Vitamin B12: 0.21µg (3.52%), Vitamin B5: 0.35mg (3.46%), Folate: 12.44µg (3.11%), Zinc: 0.41mg (2.75%), Copper: 0.05mg (2.62%), Vitamin D: 0.36µg (2.37%), Potassium: 76.68mg (2.19%), Magnesium: 8.5mg (2.13%), Iron: 0.38mg (2.11%), Vitamin B1: 0.03mg (2.07%), Fiber: 0.47g (1.89%), Vitamin B6: 0.03mg (1.68%), Vitamin K: 1.69µg (1.61%), Vitamin B3: 0.28mg (1.38%)