



Cakespy: 12-Layer Holiday Cake

 Vegetarian

READY IN



180 min.

SERVINGS



12

CALORIES



849 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 3 sticks butter softened
- ☐ 8 cups powdered sugar
- ☐ 5 eggs
- ☐ 2 cup evaporated milk
- ☐ 3 cups flour
- ☐ 0.5 cup milk (you may end up using less)
- ☐ 2 teaspoons peppermint extract

- ☐ 0.3 teaspoon salt
- ☐ 2 cups sugar
- ☐ 2 teaspoons vanilla

Equipment

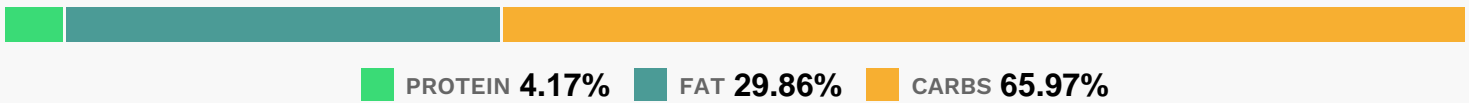
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ blender
- ☐ skewers

Directions

- ☐ Preheat the oven to 35
- ☐ Prepare 6 parchment circles sized to fit your 8-inch circle pans (I used each of the 6 circles twice).
- ☐ Cream together sugar and butter.
- ☐ Add eggs one at a time and beat until smooth.
- ☐ Sift together flour, salt, and baking powder.
- ☐ Mix into egg mixture one cup at a time.
- ☐ With mixer running, slowly pour in the evaporated milk, then the vanilla and milk, mixing just until incorporated.
- ☐ Put a small amount of cake batter into the parchment-lined pans, using the back of the spoon to spread evenly. You will only spread enough so that it covers the pan and is not see-through.
- ☐ Bake as many as three layers at a time on the middle rack of the oven 8 minutes or until just beginning to darken on the edges. I only had two pans, so I would turn out a batch and keep repeating the process until all the layers had baked.
- ☐ Allow your layers to cool to room temperature.
- ☐ Meanwhile, make your buttercream. In a large bowl, mix butter until creamy and fluffy.

- ☐ Add 3–4 cups of confectioners' sugar and cream until fluffy. Blend extract and 1/4 cup milk into the mixture. Gradually stir remaining milk and confectioners' sugar into the mixture until it has reached your desired consistency.
- ☐ Assemble your cake.
- ☐ Place your first cake layer on a plate, and spread a thin layer of frosting on top.
- ☐ Place the second layer on top, and repeat. Repeat with the remaining layers.
- ☐ Once your top layer is adhered, if necessary, insert wooden sticks or skewers into the cake so that it stays straight. If desired, using a large knife, trim the sides of the cake so that your circle is round and perfect.
- ☐ Coat the cake with a "crumb coat" of frosting.
- ☐ Let it set for a few minutes (you can nibble on the bits you've trimmed off to keep yourself occupied).
- ☐ Frost the cake generously with the remaining frosting, and decorate with sprinkles, piped frosting, or however you'd like. I found that putting my finished cake in the fridge for about 20 minutes helped it set to the point where it didn't slide around when cut into.

Nutrition Facts



Properties

Glycemic Index:27.09, Glycemic Load:40.8, Inflammation Score:-5, Nutrition Score:9.821739062019%

Nutrients (% of daily need)

Calories: 848.87kcal (42.44%), Fat: 28.57g (43.95%), Saturated Fat: 17.26g (107.88%), Carbohydrates: 141.99g (47.33%), Net Carbohydrates: 141.14g (51.33%), Sugar: 116.55g (129.5%), Cholesterol: 142.34mg (47.45%), Sodium: 342.52mg (14.89%), Alcohol: 0.46g (100%), Alcohol %: 0.24% (100%), Protein: 8.97g (17.95%), Selenium: 18.34µg (26.21%), Vitamin B2: 0.42mg (24.55%), Vitamin B1: 0.28mg (18.64%), Vitamin A: 921.82IU (18.44%), Phosphorus: 179.74mg (17.97%), Folate: 70.01µg (17.5%), Calcium: 164.76mg (16.48%), Manganese: 0.23mg (11.45%), Iron: 1.96mg (10.89%), Vitamin B3: 1.97mg (9.84%), Vitamin B5: 0.76mg (7.55%), Vitamin E: 0.94mg (6.26%), Potassium: 212.34mg (6.07%), Zinc: 0.86mg (5.72%), Vitamin B12: 0.33µg (5.55%), Magnesium: 21.19mg (5.3%), Copper: 0.07mg (3.7%), Vitamin B6: 0.07mg (3.67%), Vitamin D: 0.52µg (3.47%), Fiber: 0.84g (3.38%), Vitamin K: 2.41µg (2.29%)