



## Candy Cake

READY IN



15 min.

SERVINGS



12

CALORIES



538 kcal

DESSERT

## Ingredients

- 1 tablespoon double-acting baking powder
- 4.5 ounces bittersweet chocolate chopped
- 0.3 teaspoon cream of tartar
- 4 large eggs separated at room temperature
- 3.5 cups flour all-purpose
- 0.5 cup cup heavy whipping cream
- 2 cups peanut butter cups finely chopped
- 0.5 teaspoon salt
- 1.5 cups sugar

- 16 tablespoons butter unsalted at room temperature (2 sticks)
- 2 teaspoons vanilla extract
- 1.3 cups milk whole at room temperature

## Equipment

- bowl
- frying pan
- oven
- whisk
- wire rack
- hand mixer
- toothpicks
- kugelhopf pan

## Directions

- Make cake: Preheat oven to 350F. Butter and flour a 10-cup nonstick Bundt pan. Sift 3 cups flour, baking powder and salt into a bowl. In a separate bowl, toss candies with remaining 1/2 cup flour.
- Using an electric mixer on medium-high speed, beat butter and sugar until light, 3 minutes.
- Add yolks one at a time. Beat in vanilla. Beat in 1/3 of flour mixture, followed by 1/2 of milk. Repeat, ending with flour mixture. Do not overmix.
- In a clean, dry bowl using dry beaters, beat egg whites and cream of tartar until stiff peaks form. Stir candies and 1/3 of egg whites into batter. Fold in remaining whites. Spoon batter into Bundt pan.
- Bake until a toothpick inserted into center comes out clean, 50 to 60 minutes.
- Let cool on a wire rack for 10 minutes, then unmold cake.
- Place chocolate in a bowl. Warm cream in a pan over medium heat until just boiling.
- Pour over chocolate, let stand for 1 minute, then whisk until smooth.
- Let cool slightly.
- Pour icing over cake, allowing excess to drip over sides.

# Nutrition Facts

PROTEIN 6.3% FAT 46.25% CARBS 47.45%

## Properties

Glycemic Index:22.92, Glycemic Load:38.28, Inflammation Score:-6, Nutrition Score:11.148695721898%

## Nutrients (% of daily need)

Calories: 538.39kcal (26.92%), Fat: 27.92g (42.95%), Saturated Fat: 16.07g (100.41%), Carbohydrates: 64.45g (21.48%), Net Carbohydrates: 62.34g (22.67%), Sugar: 34.16g (37.96%), Cholesterol: 117.48mg (39.16%), Sodium: 269.86mg (11.73%), Alcohol: 0.23g (100%), Alcohol %: 0.19% (100%), Caffeine: 9.67mg (3.22%), Protein: 8.56g (17.11%), Selenium: 19.59µg (27.99%), Vitamin B1: 0.33mg (21.7%), Manganese: 0.4mg (19.95%), Folate: 79.26µg (19.81%), Vitamin B2: 0.34mg (19.72%), Phosphorus: 169.95mg (16.99%), Iron: 2.89mg (16.03%), Vitamin A: 752.95IU (15.06%), Vitamin B3: 2.63mg (13.17%), Calcium: 128.68mg (12.87%), Copper: 0.22mg (11.1%), Magnesium: 37.85mg (9.46%), Fiber: 2.11g (8.43%), Vitamin D: 1.05µg (7.01%), Zinc: 1mg (6.64%), Vitamin B5: 0.63mg (6.34%), Vitamin B12: 0.37µg (6.2%), Potassium: 212.06mg (6.06%), Vitamin E: 0.81mg (5.39%), Vitamin B6: 0.08mg (3.76%), Vitamin K: 2.78µg (2.64%)