



Christmas Lane Cake

READY IN



45 min.

SERVINGS



12

CALORIES



698 kcal

DESSERT

Ingredients

- ☐ 3.3 cups all purpose flour sifted
- ☐ 1 halves apricots dried
- ☐ 3.5 teaspoons double-acting baking powder
- ☐ 3 tablespoons bourbon
- ☐ 0.8 cup cherries dried
- ☐ 3 ounce cream cheese room temperature
- ☐ 0.8 cup apricots dried finely chopped
- ☐ 8 large egg whites
- ☐ 8 large egg yolks

- ☐ 0.3 teaspoon ground nutmeg
- ☐ 1 cup pecans toasted chopped
- ☐ 0.8 cup powdered sugar
- ☐ 0.5 teaspoon salt
- ☐ 4 ounces bittersweet chocolate unsweetened chopped (not)
- ☐ 1.3 cups sugar
- ☐ 1 cup coconut or sweetened flaked
- ☐ 0.5 cup butter unsalted room temperature (1 stick)
- ☐ 1.5 teaspoons vanilla extract
- ☐ 1.5 cups whipping cream chilled
- ☐ 1 cup milk whole

Equipment

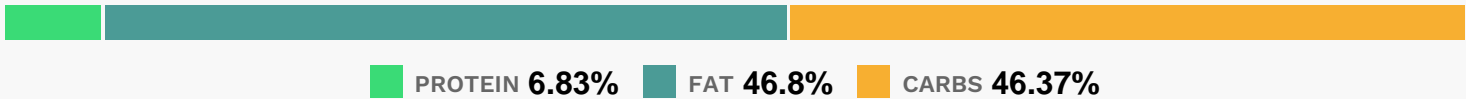
- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ plastic wrap
- ☐ hand mixer
- ☐ kitchen thermometer
- ☐ rolling pin

Directions

- ☐ Preheat oven to 375°F. Butter and flour four 9-inch-diameter cake pans with 1 1/2-inch-high sides. Line pans with waxed paper. Sift first 4 ingredients into medium bowl. Beat butter and 1 1/2 cups sugar in large bowl until smooth. Beat in vanilla. Beat in flour mixture in 3 additions alternately with milk in 2 additions. Using clean dry beaters, beat whites in another large bowl until soft peaks form. Gradually add remaining 1/2 cup sugar, beating until whites are stiff but not dry. Fold 1/3 of whites into butter mixture. Fold in remaining whites in 2 additions. Divide batter among pans (batter will be about 1/2 inch deep).

- ☐ Bake cakes until tester inserted into center comes out clean, about 20 minutes. Turn cakes out onto racks; peel off paper. Cool completely.
- ☐ Mix bourbon, cherries and apricots in small bowl. Cover; let stand at room temperature until most of bourbon is absorbed and fruit softens, at least 3 hours and up to 1 day.
- ☐ Using electric mixer, beat yolks and sugar in medium bowl until mixture falls in heavy ribbon when beaters are lifted, about 5 minutes. Beat in butter.
- ☐ Transfer yolk mixture to heavy medium saucepan. Stir over medium-low heat until thermometer registers 160°F and mixture is thick, about 15 minutes.
- ☐ Remove from heat; mix in nuts, coconut and fruit mixture. Chill until cold, about 4 hours.
- ☐ Mix in chocolate. (Cake layers and filling can be made 1 day ahead. Wrap cakes; store at room temperature. Cover filling; chill.)
- ☐ Place 1 cake layer on platter.
- ☐ Spread with 1/3 of filling. Repeat layering of cake and filling 2 more times. Top with final cake layer, pressing slightly.
- ☐ Chill cake.
- ☐ Beat cream cheese and 1/4 cup powdered sugar in medium bowl until smooth. Beat in bourbon and vanilla. Beat cream and 1/2 cup powdered sugar in large bowl until soft peaks form.
- ☐ Add cream cheese mixture to whipped cream; beat until stiff enough to spread.
- ☐ Spread frosting over top and sides of cake. If desired, place pecans around edge of cake. Using rolling pin, flatten apricot halves between sheets of plastic wrap.
- ☐ Cut out leaf shapes. Arrange on cake. (Can be made 2 days ahead. Cover with cake dome; chill.)

Nutrition Facts



Properties

Glycemic Index:40.49, Glycemic Load:38.77, Inflammation Score:-8, Nutrition Score:16.883912998697%

Flavonoids

Cyanidin: 3.49mg, Cyanidin: 3.49mg, Cyanidin: 3.49mg, Cyanidin: 3.49mg Delphinidin: 0.6mg, Delphinidin: 0.6mg, Delphinidin: 0.6mg, Delphinidin: 0.6mg Pelargonidin: 0.02mg, Pelargonidin: 0.02mg, Pelargonidin: 0.02mg, Pelargonidin: 0.02mg Peonidin: 0.13mg, Peonidin: 0.13mg, Peonidin: 0.13mg, Peonidin: 0.13mg Catechin: 0.97mg, Catechin: 0.97mg, Catechin: 0.97mg Epigallocatechin: 0.49mg, Epigallocatechin: 0.49mg, Epigallocatechin: 0.49mg, Epigallocatechin: 0.49mg Epicatechin: 0.5mg, Epicatechin: 0.5mg, Epicatechin: 0.5mg, Epicatechin: 0.5mg Epigallocatechin 3–gallate: 0.19mg, Epigallocatechin 3–gallate: 0.19mg, Epigallocatechin 3–gallate: 0.19mg, Epigallocatechin 3–gallate: 0.19mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Quercetin: 0.2mg, Quercetin: 0.2mg, Quercetin: 0.2mg, Quercetin: 0.2mg

Nutrients (% of daily need)

Calories: 697.95kcal (34.9%), Fat: 36.62g (56.33%), Saturated Fat: 19.12g (119.53%), Carbohydrates: 81.64g (27.21%), Net Carbohydrates: 76.9g (27.96%), Sugar: 49.65g (55.17%), Cholesterol: 186.52mg (62.17%), Sodium: 325.74mg (14.16%), Alcohol: 1.42g (100%), Alcohol %: 0.81% (100%), Caffeine: 8.13mg (2.71%), Protein: 12.02g (24.04%), Manganese: 0.86mg (43.07%), Selenium: 27.05µg (38.65%), Vitamin A: 1663.4IU (33.27%), Vitamin B2: 0.47mg (27.46%), Vitamin B1: 0.37mg (24.68%), Phosphorus: 227.32mg (22.73%), Folate: 85.79µg (21.45%), Iron: 3.53mg (19.63%), Copper: 0.38mg (19.03%), Fiber: 4.74g (18.96%), Calcium: 168.03mg (16.8%), Potassium: 508.67mg (14.53%), Vitamin B3: 2.81mg (14.04%), Magnesium: 53.48mg (13.37%), Vitamin E: 1.88mg (12.5%), Zinc: 1.46mg (9.76%), Vitamin D: 1.45µg (9.69%), Vitamin B5: 0.96mg (9.56%), Vitamin B12: 0.45µg (7.45%), Vitamin B6: 0.14mg (6.85%), Vitamin K: 3.74µg (3.56%), Vitamin C: 1.06mg (1.29%)