



Classic Yellow Layer Cake with Caramel-Pecan Frosting

READY IN



45 min.

SERVINGS



18

CALORIES



197 kcal

DESSERT

Ingredients

- ☐ 2.3 teaspoons double-acting baking powder
- ☐ 3 large eggs
- ☐ 1.3 cups milk fat-free
- ☐ 1 tablespoon flour all-purpose
- ☐ 2.3 cups flour all-purpose
- ☐ 0.5 teaspoon salt
- ☐ 0.5 cup stick margarine softened
- ☐ 1.7 cups sugar

☐ 1 tablespoon vanilla extract

Equipment

☐ frying pan

☐ oven

☐ knife

☐ whisk

☐ wire rack

☐ blender

☐ wax paper

☐ measuring cup

Directions

☐ Preheat oven to 350

☐ Coat bottoms of 2 (9-inch) round cake pans with cooking spray (do not coat sides of pan); line bottoms with wax paper. Coat wax paper with cooking spray; dust with 1 tablespoon flour.

☐ Beat sugar, butter, and vanilla at medium speed of a mixer until well-blended (about 5 minutes).

☐ Add eggs, 1 at a time; beat well after each addition. Lightly spoon 2 1/4 cups flour into dry measuring cups; level with a knife.

☐ Combine with baking powder and salt; stir well with a whisk.

☐ Add flour mixture to sugar mixture alternately with milk, beginning and ending with flour mixture.

☐ Pour batter into prepared pans. Sharply tap pans once on counter to remove air bubbles.

☐ Bake at 350 for 30 minutes or until a wooden pick inserted in center comes out clean. Cool in pans 10 minutes on a wire rack; remove from pans.

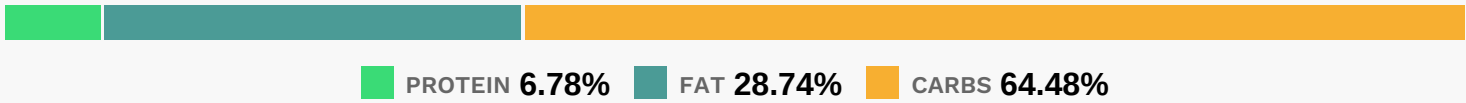
☐ Remove wax paper. Cool completely on wire rack.

☐ Place 1 cake layer on a plate; spread with 1/2 cup Caramel-Pecan Frosting, and top with remaining layer.

☐

Spread remaining frosting over top and sides of cake. Store cake loosely covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:19.19, Glycemic Load:22.19, Inflammation Score:-3, Nutrition Score:4.0734782567167%

Nutrients (% of daily need)

Calories: 196.99kcal (9.85%), Fat: 6.31g (9.71%), Saturated Fat: 1.39g (8.7%), Carbohydrates: 31.87g (10.62%), Net Carbohydrates: 31.43g (11.43%), Sugar: 19.51g (21.67%), Cholesterol: 31.51mg (10.5%), Sodium: 198.95mg (8.65%), Alcohol: 0.25g (100%), Alcohol %: 0.46% (100%), Protein: 3.35g (6.7%), Selenium: 8.45µg (12.07%), Vitamin B1: 0.14mg (9.3%), Vitamin B2: 0.15mg (8.6%), Folate: 33.68µg (8.42%), Phosphorus: 64.54mg (6.45%), Vitamin A: 314.78IU (6.3%), Calcium: 61.19mg (6.12%), Manganese: 0.11mg (5.74%), Iron: 0.96mg (5.31%), Vitamin B3: 0.98mg (4.89%), Vitamin B12: 0.18µg (2.99%), Vitamin B5: 0.26mg (2.65%), Vitamin D: 0.35µg (2.36%), Vitamin E: 0.3mg (2.01%), Zinc: 0.3mg (1.99%), Potassium: 61.39mg (1.75%), Magnesium: 6.99mg (1.75%), Fiber: 0.43g (1.74%), Vitamin B6: 0.03mg (1.59%), Copper: 0.03mg (1.57%)