



Cranberry Obsession Snow Cake

READY IN



135 min.

SERVINGS



16

CALORIES



890 kcal

DESSERT

Ingredients

- ☐ 4 teaspoons double-acting baking powder
- ☐ 3.5 cups cake flour
- ☐ 1.5 cups cherry preserves
- ☐ 3.8 cups cranberries divided
- ☐ 0.5 cup colorless liqueur such as crème de cacao
- ☐ 5 large egg whites at room temperature
- ☐ 7 large egg whites at room temperature
- ☐ 0.8 cup granulated sugar
- ☐ 1.3 cups granulated sugar

- ☐ 2.3 cups granulated sugar
- ☐ 2 tbsp powdered sugar
- ☐ 0.5 teaspoon salt
- ☐ 1 pinch salt
- ☐ 1 pound butter unsalted cut into pieces and at room temperature
- ☐ 10 ounce butter unsalted plus more for pans at room temperature
- ☐ 12 ounces chocolate white divided (bars or a block, not chips)
- ☐ 16 servings assembly
- ☐ 16 servings buttercream
- ☐ 16 servings assembly
- ☐ 16 servings buttercream

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ mixing bowl
- ☐ blender
- ☐ toothpicks
- ☐ stand mixer
- ☐ spatula
- ☐ peeler
- ☐ pastry brush

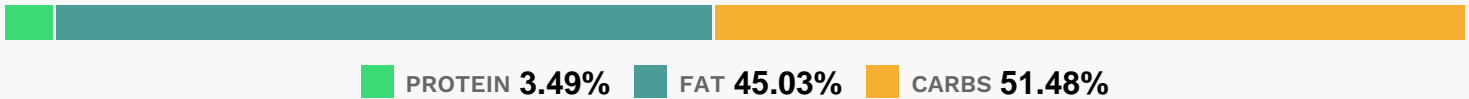
Directions

- ☐ Preheat oven to 32
- ☐ Butter two 9-in. cake pans; set aside.

- ☐ Make cake: In a large bowl, sift together flour, baking powder, and salt. Set aside. In the bowl of a stand mixer, beat butter and sugar together on low speed until light and fluffy.
- ☐ Add egg whites in 3 batches, scraping inside of bowl as needed. Beat in flour mixture in 5 batches, adding 1/4 cup water after each addition (you will begin and end with flour); make sure flour is completely blended each time before adding water.
- ☐ Pour batter into prepared pans, dividing evenly. Smooth tops with a spatula.
- ☐ Bake until center of cake feels firm to the touch and a toothpick inserted in center comes out clean, about 40 minutes. Cool cakes completely in pans on a rack.
- ☐ Combine 3 cups cranberries, the sugar, preserves, and 1/4 cup water in a small saucepan and cook over high heat until cranberries pop and preserves melt, 5 to 10 minutes.
- ☐ Add remaining 3/4 cup cranberries, stir to combine, and remove from heat.
- ☐ Transfer to a small bowl and chill until ready to assemble cake.
- ☐ Make buttercream: Fill a 2-qt. pan with about 1 in. water and bring to a simmer over low heat. Put egg whites, salt, and sugar in the bowl of a stand mixer and whisk to combine.
- ☐ Place bowl over hot water, making sure bottom of bowl isn't touching water, and heat whites, whisking constantly, until hot to the touch, 3 to 5 minutes.
- ☐ Remove pan and bowl from heat.
- ☐ Put bowl of warm whites on the mixer and whisk on high speed until tripled in volume and side of bowl is cool to the touch, about 10 minutes.
- ☐ Meanwhile, chop 4 oz. white chocolate, put in a medium metal mixing bowl, and set in same pan of warm water off the heat to melt slowly, stirring occasionally.
- ☐ Remove bowl from pan and let cool to room temperature.
- ☐ Reduce mixer speed to low and whisk butter into whites, about 1/4 cup at a time, until incorporated. Continue to whisk on low speed until smooth and fluffy, about 10 minutes (mixture may look grainy at some point but will come together).
- ☐ With a rubber spatula, gently fold melted chocolate into buttercream until completely combined.
- ☐ Assemble: Rub tops of both cakes gently with your hands to remove browned outer surface, then carefully invert cakes and rub undersides so that cakes are completely white.
- ☐ Place 1 cake layer on a cake stand or serving plate, top side up. Using a pastry brush, brush top with half the liqueur.

- ☐ Spread about 1 1/2 cups cranberry mixture over layer with a metal spatula, leaving a 1/2-in. empty border around edge.
- ☐ Place second cake layer on top, flattest side down, and brush with remaining liqueur.
- ☐ Spread top and sides of cake with a thin layer of buttercream to seal in crumbs and chill 30 minutes. Cover with remaining buttercream, starting with the sides and covering the top last.
- ☐ Use the palm of your hand to warm remaining chocolate. Shave smooth side of chocolate bar with a vegetable peeler to make thin curls; scatter curls over cake's top. Sift powdered sugar over cake.
- ☐ Serve with remaining cranberry mixture on the side.
- ☐ Baked cake layers can be wrapped in plastic and stored at room temperature or in the fridge up to 2 days ahead. Cranberry filling can be made up to 2 days ahead and chilled.

Nutrition Facts



Properties

Glycemic Index:33.7, Glycemic Load:71.74, Inflammation Score:-6, Nutrition Score:7.9578261790068%

Flavonoids

Cyanidin: 10.88mg, Cyanidin: 10.88mg, Cyanidin: 10.88mg, Cyanidin: 10.88mg Delphinidin: 1.8mg, Delphinidin: 1.8mg, Delphinidin: 1.8mg, Delphinidin: 1.8mg Malvidin: 0.1mg, Malvidin: 0.1mg, Malvidin: 0.1mg, Malvidin: 0.1mg Pelargonidin: 0.08mg, Pelargonidin: 0.08mg, Pelargonidin: 0.08mg, Pelargonidin: 0.08mg Peonidin: 11.52mg, Peonidin: 11.52mg, Peonidin: 11.52mg, Peonidin: 11.52mg Catechin: 0.09mg, Catechin: 0.09mg, Catechin: 0.09mg, Catechin: 0.09mg Epigallocatechin: 0.17mg, Epigallocatechin: 0.17mg, Epigallocatechin: 0.17mg, Epigallocatechin: 0.17mg Epicatechin: 1.02mg, Epicatechin: 1.02mg, Epicatechin: 1.02mg, Epicatechin: 1.02mg Epigallocatechin 3-gallate: 0.23mg, Epigallocatechin 3-gallate: 0.23mg, Epigallocatechin 3-gallate: 0.23mg, Epigallocatechin 3-gallate: 0.23mg Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg Myricetin: 1.55mg, Myricetin: 1.55mg, Myricetin: 1.55mg, Myricetin: 1.55mg Quercetin: 3.48mg, Quercetin: 3.48mg, Quercetin: 3.48mg, Quercetin: 3.48mg

Nutrients (% of daily need)

Calories: 890.49kcal (44.52%), Fat: 44.91g (69.09%), Saturated Fat: 27.86g (174.13%), Carbohydrates: 115.51g (38.5%), Net Carbohydrates: 113.61g (41.31%), Sugar: 85.4g (94.89%), Cholesterol: 103.51mg (34.5%), Sodium: 258.15mg (11.22%), Alcohol: 1.4g (100%), Alcohol %: 0.75% (100%), Protein: 7.84g (15.68%), Selenium: 18.21µg (26.02%), Vitamin A: 1172.23IU (23.44%), Manganese: 0.32mg (16.12%), Vitamin B2: 0.24mg (14.11%), Calcium: 126.8mg (12.68%), Vitamin E: 1.73mg (11.53%), Phosphorus: 109.26mg (10.93%), Fiber: 1.9g (7.58%), Vitamin C:

6.19mg (7.51%), Copper: 0.12mg (6.23%), Vitamin K: 6.41µg (6.11%), Potassium: 184.14mg (5.26%), Vitamin D: 0.69µg (4.61%), Vitamin B5: 0.42mg (4.22%), Folate: 16.62µg (4.16%), Magnesium: 15.98mg (4%), Iron: 0.67mg (3.75%), Vitamin B12: 0.22µg (3.66%), Zinc: 0.48mg (3.23%), Vitamin B1: 0.05mg (3.1%), Vitamin B3: 0.51mg (2.56%), Vitamin B6: 0.04mg (2.22%)