



Easy Valentine's Day Cake

 Vegetarian

READY IN



180 min.

SERVINGS



8

CALORIES



871 kcal

DESSERT

Ingredients

- 2 teaspoons double-acting baking powder
- 1 teaspoon baking soda
- 1 cup butter softened
- 4 cups confectioners' sugar
- 4 eggs beaten
- 3 cups flour all-purpose
- 2 cups milk
- 2 teaspoons vanilla extract

- 2 cups sugar white

Equipment

- bowl
- frying pan
- oven
- hand mixer
- toothpicks

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease an 8x8-inch square pan and an 8-inch round pan.
- Beat white sugar and 1 cup butter together in a bowl with an electric mixer until creamy and smooth.
- Mix eggs, 1 tablespoon vanilla extract, and almond extract into creamed butter mixture. Stir baking powder and baking soda into butter mixture until just combined.
- Stir 1 cup flour into butter mixture until just combined.
- Add 2/3 cup milk into butter-flour mixture; mix well. Continue adding 1 cup flour and 2/3 cup milk, alternating until all the flour and milk are used and batter is smooth.
- Pour batter into the 2 prepared pans.
- Bake in the preheated oven until a toothpick inserted in the center of each cake comes out clean, 30 to 40 minutes. Cool cakes completely before removing from pans, at least 2 hours.
- Beat confectioners' sugar, 1 cup butter, and 2 teaspoons vanilla extract together in a bowl with an electric mixer until icing is fluffy and smooth.
- Remove cakes from pans and slice round cake in half.
- Lay the square cake on a work surface so it resembles a diamond-shape.
- Lay 1 round cake half on the top left side of the 'diamond' cake.
- Lay the second round cake half on the top right side of the 'diamond' cake, creating a 'heart-shaped' cake on top.
- Spread icing over the assembled cake.

Nutrition Facts

PROTEIN 4.46% FAT 28.18% CARBS 67.36%

Properties

Glycemic Index:40.64, Glycemic Load:62.13, Inflammation Score:-6, Nutrition Score:12.062608770702%

Nutrients (% of daily need)

Calories: 871.44kcal (43.57%), Fat: 27.68g (42.58%), Saturated Fat: 16.48g (103%), Carbohydrates: 148.88g (49.63%), Net Carbohydrates: 147.61g (53.68%), Sugar: 111.87g (124.3%), Cholesterol: 150.17mg (50.06%), Sodium: 482.4mg (20.97%), Alcohol: 0.34g (100%), Alcohol %: 0.16% (100%), Protein: 9.86g (19.71%), Selenium: 24.75µg (35.36%), Vitamin B1: 0.41mg (27.5%), Vitamin B2: 0.45mg (26.34%), Folate: 96.97µg (24.24%), Vitamin A: 926.71IU (18.53%), Phosphorus: 184.57mg (18.46%), Manganese: 0.34mg (16.75%), Calcium: 161.16mg (16.12%), Iron: 2.74mg (15.21%), Vitamin B3: 2.86mg (14.32%), Vitamin B12: 0.57µg (9.56%), Vitamin B5: 0.8mg (8.02%), Vitamin D: 1.11µg (7.41%), Vitamin E: 0.95mg (6.32%), Zinc: 0.9mg (6%), Magnesium: 21.23mg (5.31%), Potassium: 182.71mg (5.22%), Fiber: 1.27g (5.07%), Vitamin B6: 0.1mg (4.82%), Copper: 0.09mg (4.62%), Vitamin K: 2.38µg (2.26%)