



Frosted white chocolate Easter cake

 Popular

READY IN



70 min.

SERVINGS



10

CALORIES



745 kcal

DESSERT

Ingredients

- ☐ 250 g butter for greasing plus a little extra
- ☐ 140 g chocolate white
- ☐ 250 ml milk
- ☐ 1 tsp vanilla extract
- ☐ 250 g self raising flour
- ☐ 0.3 tsp baking soda
- ☐ 300 g sugar
- ☐ 2 large eggs lightly beaten

- ☐ 300 g cheese
- ☐ 85 g butter softened
- ☐ 100 g powdered sugar sifted
- ☐ 50 g hazelnuts mini chopped

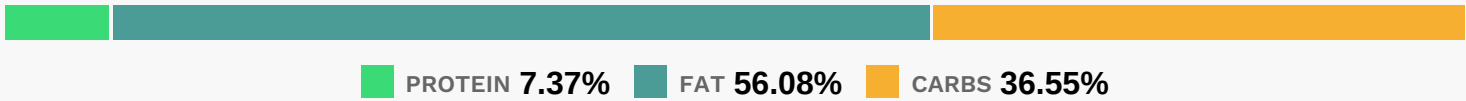
Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ cake form
- ☐ aluminum foil
- ☐ skewers

Directions

- ☐ Heat oven to 160C/fan 140C/gas
- ☐ Grease a deep 23cm cake tin and line the base with greaseproof paper.
- ☐ Place the butter, white chocolate, milk and vanilla extract in a small saucepan, then heat gently, stirring, until melted.
- ☐ Combine the flour, bicarb and sugar in a large bowl with a pinch of salt, then stir in the melted ingredients and eggs until smooth.
- ☐ Pour the batter into the tin, then bake for 1 hr, or until the cake is golden and a skewer inserted into the centre comes out clean. Cool in the tin. Once cool, the cake can be wrapped in cling film and foil, then frozen for up to 1 month.
- ☐ To make the frosting, beat together the Philadelphia, butter and icing sugar until smooth.
- ☐ Spread over the cake, then decorate with mini eggs.

Nutrition Facts



Properties

Glycemic Index:38.71, Glycemic Load:39.19, Inflammation Score:-6, Nutrition Score:11.278695727172%

Flavonoids

Cyanidin: 0.34mg, Cyanidin: 0.34mg, Cyanidin: 0.34mg, Cyanidin: 0.34mg Catechin: 0.06mg, Catechin: 0.06mg, Catechin: 0.06mg, Catechin: 0.06mg Epigallocatechin: 0.14mg, Epigallocatechin: 0.14mg, Epigallocatechin: 0.14mg, Epigallocatechin: 0.14mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Epigallocatechin 3-gallate: 0.05mg, Epigallocatechin 3-gallate: 0.05mg, Epigallocatechin 3-gallate: 0.05mg, Epigallocatechin 3-gallate: 0.05mg

Nutrients (% of daily need)

Calories: 745.08kcal (37.25%), Fat: 47.19g (72.6%), Saturated Fat: 26.77g (167.32%), Carbohydrates: 69.2g (23.07%), Net Carbohydrates: 68.08g (24.76%), Sugar: 49.72g (55.25%), Cholesterol: 145.26mg (48.42%), Sodium: 480.7mg (20.9%), Alcohol: 0.14g (100%), Alcohol %: 0.1% (100%), Protein: 13.95g (27.89%), Selenium: 23.3µg (33.29%), Calcium: 295.21mg (29.52%), Manganese: 0.52mg (25.86%), Phosphorus: 254.7mg (25.47%), Vitamin A: 1239.23IU (24.78%), Vitamin B2: 0.29mg (17.24%), Vitamin E: 2.1mg (14.03%), Zinc: 1.81mg (12.06%), Vitamin B12: 0.68µg (11.36%), Copper: 0.16mg (8.02%), Magnesium: 29.19mg (7.3%), Folate: 26.89µg (6.72%), Vitamin B5: 0.65mg (6.51%), Vitamin B1: 0.09mg (5.99%), Potassium: 184.08mg (5.26%), Vitamin B6: 0.1mg (4.99%), Vitamin K: 5.23µg (4.98%), Fiber: 1.11g (4.45%), Vitamin D: 0.66µg (4.42%), Iron: 0.74mg (4.14%), Vitamin B3: 0.51mg (2.55%)