



Gingerbread Cake With Stout Buttercream

READY IN



15 min.

SERVINGS



12

CALORIES



507 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter softened
- ☐ 2 large eggs
- ☐ 12 servings pecans toasted
- ☐ 16 oz powdered sugar
- ☐ 2.8 cups porter divided at room temperature
- ☐ 29 oz duncan hines classic decadent cake mix

Equipment

- ☐ bowl

- ☐ oven
- ☐ wire rack
- ☐ hand mixer

Directions

- ☐ Stir together gingerbread cake mix, eggs, and 2 1/2 cups stout beer in a large bowl until combined.
- ☐ Pour batter evenly into 2 lightly greased 8-inch square pans.
- ☐ Bake at 350 for 35 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on a wire rack 10 minutes.
- ☐ Remove from pans, and let cool on wire rack 1 hour or until completely cool.
- ☐ Beat softened butter at medium speed with an electric mixer until creamy. Gradually add powdered sugar and remaining 1/4 cup stout beer, beating until blended after each addition. Beat 1 minute or until light and fluffy.
- ☐ Spread stout buttercream between layers and on top of cake.
- ☐ Garnish, if desired.
- ☐ Note: For testing purposes only, we used Betty Crocker Gingerbread Cake & Cookie
- ☐ Mix. We used Terrapin Wake-n-
- ☐ Bake Coffee Oatmeal Imperial Stout at one testing and Guinness Extra Stout beer at another.

Nutrition Facts



Properties

Glycemic Index:5, Glycemic Load:0.01, Inflammation Score:-4, Nutrition Score:6.6082608859338%

Flavonoids

Cyanidin: 0.11mg, Cyanidin: 0.11mg, Cyanidin: 0.11mg, Cyanidin: 0.11mg Delphinidin: 0.07mg, Delphinidin: 0.07mg, Delphinidin: 0.07mg, Delphinidin: 0.07mg Catechin: 0.07mg, Catechin: 0.07mg, Catechin: 0.07mg, Catechin: 0.07mg Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Epigallocatechin 3-gallate: 0.02mg, Epigallocatechin 3-gallate: 0.02mg, Epigallocatechin 3-gallate: 0.02mg, Epigallocatechin 3-gallate:

0.02mg

Nutrients (% of daily need)

Calories: 507.1kcal (25.35%), Fat: 11.71g (18.02%), Saturated Fat: 6.52g (40.76%), Carbohydrates: 95.13g (31.71%), Net Carbohydrates: 94.28g (34.28%), Sugar: 65.87g (73.19%), Cholesterol: 51.34mg (17.11%), Sodium: 548.19mg (23.83%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.22g (8.44%), Phosphorus: 252.42mg (25.24%), Calcium: 158.05mg (15.81%), Folate: 52.38µg (13.09%), Selenium: 8.81µg (12.59%), Vitamin B2: 0.2mg (11.67%), Vitamin B1: 0.16mg (10.61%), Manganese: 0.19mg (9.46%), Iron: 1.53mg (8.51%), Vitamin B3: 1.66mg (8.28%), Vitamin E: 0.92mg (6.11%), Vitamin A: 281.92IU (5.64%), Copper: 0.08mg (3.81%), Vitamin B5: 0.35mg (3.48%), Fiber: 0.85g (3.4%), Zinc: 0.48mg (3.2%), Magnesium: 9.94mg (2.48%), Vitamin K: 2.57µg (2.45%), Vitamin B6: 0.04mg (1.79%), Potassium: 61.1mg (1.75%), Vitamin B12: 0.09µg (1.5%), Vitamin D: 0.17µg (1.11%)