



## Giraffe-Spot Cake

READY IN



45 min.

SERVINGS



4

CALORIES



873 kcal

DESSERT

## Ingredients

- ☐ 1 cup apricot preserves--melted cooled
- ☐ 2 teaspoons double-acting baking powder
- ☐ 5 ounces plus 2 tablespoons butter unsalted at room temperature
- ☐ 1.7 cups cake flour
- ☐ 3 large eggs
- ☐ 0.3 teaspoon gelatin powder unflavored
- ☐ 1 lemon zest finely grated
- ☐ 1 cup milk
- ☐ 4 servings food coloring green red

- ☐ 1 pinch salt
- ☐ 1 cup sugar
- ☐ 1 teaspoon vanilla extract pure
- ☐ 2 tablespoons water

## Equipment

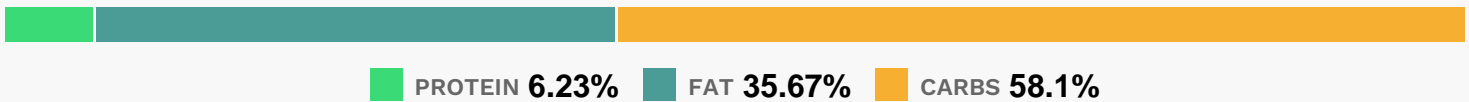
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ pot
- ☐ hand mixer
- ☐ wax paper

## Directions

- ☐ Preheat the oven to 350°F.
- ☐ Butter an 11-by-17-inch jelly-roll pan and line the bottom with wax paper. Butter the paper and flour the pan, tapping out the excess flour.
- ☐ In a medium bowl, whisk the flour with the baking powder and salt. In a large bowl, using a handheld electric mixer, cream the butter.
- ☐ Add the sugar and beat until fluffy.
- ☐ Add the eggs, 1 at a time, beating well between additions. Beat in the vanilla and lemon zest. Beat in the dry ingredients in 3 additions, alternating with the milk; beat at medium speed until smooth.
- ☐ Pour the batter into the prepared pan and smooth the surface.
- ☐ Bake for 20 minutes, or until the cake is golden and beginning to brown around the edges.
- ☐ Transfer to a wire rack and let cool.
- ☐ Turn the cake out onto a work surface and peel off the wax paper. Using a 6-inch plate or pot lid as a guide, cut out 3 rounds from the cake. Save the cake scraps for a snack.

- ☐ Beat 1 tablespoon of the apricot preserves into 1/2 cup of the Cream Cheese Frosting.
- ☐ Place one cake round on a plate.
- ☐ Spread it with half the apricot frosting and top with a second cake layer.
- ☐ Spread with the remaining apricot frosting and top with the last cake layer.
- ☐ Brush the remaining melted apricot preserves all over the top and sides of the cake.  
Refrigerate the cake for at least 10 minutes.
- ☐ Spread the remaining Cream Cheese Frosting all over the top and sides of the cake.  
Refrigerate until chilled.
- ☐ In a heatproof bowl, mix 3 drops each of red and green food coloring with the water.
- ☐ Sprinkle the gelatin over the mixture and let stand until softened.
- ☐ Place the bowl in a small skillet of boiling water and stir just until the gelatin melts. Using a small paintbrush, paint rounded squares all over the cake to create a giraffe-spot pattern.

## Nutrition Facts



## Properties

Glycemic Index:79.27, Glycemic Load:60.98, Inflammation Score:-6, Nutrition Score:12.818695700687%

## Flavonoids

Catechin: 0.18mg, Catechin: 0.18mg, Catechin: 0.18mg, Catechin: 0.18mg Epicatechin: 0.17mg, Epicatechin: 0.17mg, Epicatechin: 0.17mg, Epicatechin: 0.17mg Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg

## Nutrients (% of daily need)

Calories: 873.45kcal (43.67%), Fat: 35.41g (54.47%), Saturated Fat: 20.66g (129.1%), Carbohydrates: 129.73g (43.24%), Net Carbohydrates: 128.14g (46.6%), Sugar: 79.01g (87.79%), Cholesterol: 223.01mg (74.34%), Sodium: 552.22mg (24.01%), Alcohol: 0.34g (100%), Alcohol %: 0.14% (100%), Protein: 13.92g (27.84%), Selenium: 35.3µg (50.43%), Vitamin A: 1309.93IU (26.2%), Calcium: 244.69mg (24.47%), Phosphorus: 240.82mg (24.08%), Manganese: 0.45mg (22.7%), Vitamin B2: 0.32mg (19.06%), Vitamin B12: 0.72µg (12.06%), Vitamin B5: 1.09mg (10.87%), Vitamin E: 1.54mg (10.24%), Copper: 0.19mg (9.7%), Vitamin D: 1.42µg (9.47%), Iron: 1.68mg (9.35%), Folate: 36.74µg (9.18%), Vitamin C: 7.14mg (8.65%), Zinc: 1.26mg (8.37%), Potassium: 254.7mg (7.28%), Magnesium: 28.93mg (7.23%), Vitamin B6: 0.14mg (6.8%), Fiber: 1.59g (6.36%), Vitamin B1: 0.09mg (6.24%), Vitamin B3: 0.66mg (3.3%), Vitamin K: 2.93µg (2.79%)