



## Halloween Layer Cake

READY IN



60 min.

SERVINGS



16

CALORIES



362 kcal

DESSERT

### Ingredients

- 1 teaspoon baking soda
- 0.3 cup butter softened
- 1 cup buttermilk
- 1.8 cups cake flour
- 4 cups confectioners' sugar sifted
- 3 egg whites
- 1 egg yolk
- 2 teaspoons juice of lemon
- 1 teaspoon lemon zest

- 1 tablespoon orange juice
- 1.5 tablespoons orange zest
- 0.3 teaspoon salt
- 0.3 cup shortening
- 4 ounce chocolate unsweetened melted
- 1.5 cups sugar white

## Equipment

- baking paper
- oven
- hand mixer

## Directions

- Preheat oven to 350 degrees F (175 degrees C). Line the bottoms of two 8 or 9 inch round cake pans with parchment paper.
- Sift together the flour, baking soda, salt, and white sugar.
- Beat shortening until light and fluffy.
- Mix in dry ingredients.
- Add 3/4 cup of buttermilk and mix until all flour is dampened. Then beat with electric mixer.
- Add egg whites, melted chocolate, and remaining buttermilk, beat well and pour batter into prepared pans.
- Bake at 350 degrees F (175 degrees C) for 30 minutes. When cake is cool frost between layer and over top and sides with Golden Orange Frosting. Mark outlines of Halloween cats and bats by lightly pressing paper cut-outs into frosting, then removing paper. Melt 1 square unsweetened chocolate with 1 tsp. butter. Using a brush, fill in the outlines with the chocolate mixture.
- To Make Golden Orange Frosting: Cream together butter, orange rind, lemon rind, and salt.
- Add egg yolk and mix well.
- Add confectioners sugar, alternately with orange juice and lemon juice, beating well after each addition. Makes 2 cups frosting, or enough to cover tops and sides of two 9 inch layers.

# Nutrition Facts

PROTEIN 4.1% FAT 30.67% CARBS 65.23%

## Properties

Glycemic Index:16.88, Glycemic Load:19.8, Inflammation Score:-2, Nutrition Score:5.0104347337847%

## Flavonoids

Catechin: 4.56mg, Catechin: 4.56mg, Catechin: 4.56mg, Catechin: 4.56mg Epicatechin: 10.05mg, Epicatechin: 10.05mg, Epicatechin: 10.05mg, Epicatechin: 10.05mg Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg Hesperetin: 0.22mg, Hesperetin: 0.22mg, Hesperetin: 0.22mg, Hesperetin: 0.22mg Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg

## Nutrients (% of daily need)

Calories: 362.48kcal (18.12%), Fat: 12.91g (19.86%), Saturated Fat: 6.22g (38.86%), Carbohydrates: 61.78g (20.59%), Net Carbohydrates: 60.2g (21.89%), Sugar: 49.05g (54.5%), Cholesterol: 23.97mg (7.99%), Sodium: 163.75mg (7.12%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 5.67mg (1.89%), Protein: 3.89g (7.77%), Manganese: 0.41mg (20.39%), Copper: 0.26mg (13.23%), Selenium: 8.66µg (12.37%), Iron: 1.44mg (7.98%), Magnesium: 29.16mg (7.29%), Fiber: 1.58g (6.33%), Phosphorus: 61.09mg (6.11%), Zinc: 0.9mg (5.97%), Vitamin B2: 0.08mg (4.92%), Vitamin E: 0.5mg (3.31%), Vitamin A: 164.02IU (3.28%), Vitamin K: 3.39µg (3.22%), Potassium: 109.42mg (3.13%), Calcium: 31.22mg (3.12%), Folate: 9.88µg (2.47%), Vitamin B1: 0.03mg (2.24%), Vitamin B5: 0.21mg (2.13%), Vitamin C: 1.7mg (2.06%), Vitamin B12: 0.1µg (1.73%), Vitamin D: 0.26µg (1.71%), Vitamin B3: 0.26mg (1.32%)