



Hazelnut Cream Cake

 Vegetarian

READY IN



55 min.

SERVINGS



12

CALORIES



808 kcal

DESSERT

Ingredients

- ☐ 1 tsp baking soda
- ☐ 4 oz butter room temperature
- ☐ 0.5 cup butter shortening flavored
- ☐ 1 cup buttermilk
- ☐ 0.3 cup coconut or (more if desired)
- ☐ 8 oz cream cheese softened
- ☐ 5 eggs separated
- ☐ 2 cups flour sifted

- ☐ 2 c granulated sugar
- ☐ 1 c hazelnuts toasted finely chopped
- ☐ 3.5 cups powdered sugar
- ☐ 0.5 teaspoon salt salted (use)
- ☐ 1 teaspoon vanilla extract
- ☐ 12 servings milk whole as needed

Equipment

- ☐ oven
- ☐ mixing bowl
- ☐ blender
- ☐ spatula
- ☐ skewers

Directions

- ☐ Preheat oven to 350 degree F. Spray three 9-inch round cake pans with flour-added cooking spray. If using dark cake pans, preheat oven to 325 degrees F. Sift the already-sifted flour once more with the baking soda. Stir in the salt and set that aside. Beat egg whites in a mixing bowl until stiff; set aside. Cream butter and shortening in a large mixing bowl; add sugar and beat for 3-5 minutes.
- ☐ Add vanilla, then add egg yolks, one at a time, beating well after each yolk. Turn mixer speed to low or do this step with a mixing spoon or heavy-duty spatula.
- ☐ Add the flour and buttermilk alternately, starting and ending with flour. When batter is uniform, fold in the egg whites in three parts (this helps keep the batter airy). Stir in the coconut and nuts. Divide batter among all three pans and bake for 25 minutes or until a skewer inserted in cakes comes out clean. Cakes will look kind of flat. Prepare icing. Stir cream cheese, butter and some of the sugar together, then beat until smooth. Slowly add remaining sugar. Beat until smooth and creamy. Beat in vanilla.
- ☐ Add milk as needed to make icing creamy.
- ☐ Spread icing between cake layers and on top of cake.

Nutrition Facts



 **PROTEIN 7.73%**  **FAT 43.92%**  **CARBS 48.35%**

Properties

Glycemic Index:30.51, Glycemic Load:39.81, Inflammation Score:-7, Nutrition Score:18.675652281098%

Flavonoids

Cyanidin: 0.67mg, Cyanidin: 0.67mg, Cyanidin: 0.67mg, Cyanidin: 0.67mg Catechin: 0.12mg, Catechin: 0.12mg, Catechin: 0.12mg, Catechin: 0.12mg Epigallocatechin: 0.28mg, Epigallocatechin: 0.28mg, Epigallocatechin: 0.28mg, Epigallocatechin: 0.28mg Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg Epigallocatechin 3–gallate: 0.11mg, Epigallocatechin 3–gallate: 0.11mg, Epigallocatechin 3–gallate: 0.11mg, Epigallocatechin 3–gallate: 0.11mg

Nutrients (% of daily need)

Calories: 807.87kcal (40.39%), Fat: 40.22g (61.88%), Saturated Fat: 17.55g (109.68%), Carbohydrates: 99.63g (33.21%), Net Carbohydrates: 97.9g (35.6%), Sugar: 81.66g (90.74%), Cholesterol: 139.53mg (46.51%), Sodium: 368.35mg (16.02%), Alcohol: 0.11g (100%), Alcohol %: 0.03% (100%), Protein: 15.93g (31.85%), Manganese: 0.81mg (40.71%), Phosphorus: 376.31mg (37.63%), Vitamin B2: 0.63mg (37.04%), Calcium: 369.68mg (36.97%), Selenium: 20.66µg (29.52%), Vitamin B12: 1.63µg (27.18%), Vitamin B1: 0.39mg (25.95%), Vitamin D: 3.31µg (22.07%), Vitamin A: 1024.46IU (20.49%), Vitamin E: 2.76mg (18.38%), Vitamin B5: 1.63mg (16.33%), Potassium: 545.63mg (15.59%), Folate: 61.61µg (15.4%), Magnesium: 57.01mg (14.25%), Vitamin B6: 0.26mg (13.25%), Zinc: 1.84mg (12.26%), Copper: 0.24mg (12.04%), Iron: 1.88mg (10.47%), Vitamin B3: 1.73mg (8.66%), Vitamin K: 7.95µg (7.57%), Fiber: 1.73g (6.93%)