



Layered Peppermint Pound Cake

READY IN



185 min.

SERVINGS



16

CALORIES



492 kcal

DESSERT

Ingredients

- ☐ 3 cups flour all-purpose
- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.3 teaspoon salt
- ☐ 2.8 cups granulated sugar
- ☐ 1.3 cups butter softened
- ☐ 1 teaspoon almond extract
- ☐ 5 eggs
- ☐ 1 cup evaporated milk
- ☐ 1.5 cups whipping cream (heavy)

- ☐ 0.3 cup powdered sugar
- ☐ 0.5 cup peppermint candies hard crushed

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks
- ☐ cake form

Directions

- ☐ Heat oven to 350°F. Grease and flour 12-cup fluted tube cake pan or 10-inch angel food (tube) cake pan.
- ☐ Mix flour, baking powder and salt; set aside.
- ☐ In large bowl, beat granulated sugar, butter, vanilla and eggs with electric mixer on low speed 30 seconds, scraping bowl constantly. Beat on high speed 5 minutes, scraping bowl occasionally. Beat in flour mixture alternately with milk on low speed.
- ☐ Pour into pan.
- ☐ Bake 1 hour 10 minutes to 1 hour 20 minutes or until toothpick inserted in center comes out clean. Cool 20 minutes.
- ☐ Remove from pan to wire rack. Cool completely, about 1 hour.
- ☐ In chilled large bowl, beat whipping cream and powdered sugar with electric mixer on high speed until soft peaks form. Fold in peppermint candies.
- ☐ Cut cake horizontally into 3 layers.
- ☐ Spread 1 cup whipped cream mixture over 1 cake layer. Repeat with second layer. Top with remaining layer. Drop remaining whipped cream mixture in dollops on top of cake. Store in refrigerator.

Nutrition Facts



 PROTEIN **4.84%**  FAT **45.58%**  CARBS **49.58%**

Properties

Glycemic Index:19.19, Glycemic Load:40.52, Inflammation Score:-6, Nutrition Score:7.1647825629815%

Nutrients (% of daily need)

Calories: 491.62kcal (24.58%), Fat: 25.17g (38.72%), Saturated Fat: 9.28g (58.02%), Carbohydrates: 61.59g (20.53%), Net Carbohydrates: 60.96g (22.17%), Sugar: 42.11g (46.79%), Cholesterol: 80.93mg (26.98%), Sodium: 273.19mg (11.88%), Alcohol: 0.09g (100%), Alcohol %: 0.08% (100%), Protein: 6.02g (12.04%), Vitamin A: 1074.24IU (21.48%), Selenium: 13.42µg (19.17%), Vitamin B2: 0.28mg (16.71%), Vitamin B1: 0.2mg (13.54%), Folate: 51.68µg (12.92%), Phosphorus: 107.02mg (10.7%), Calcium: 87.47mg (8.75%), Manganese: 0.17mg (8.35%), Iron: 1.43mg (7.93%), Vitamin B3: 1.44mg (7.22%), Vitamin E: 0.94mg (6.26%), Vitamin B5: 0.49mg (4.86%), Vitamin D: 0.65µg (4.32%), Potassium: 121.57mg (3.47%), Zinc: 0.52mg (3.47%), Vitamin B12: 0.2µg (3.35%), Magnesium: 12.78mg (3.19%), Copper: 0.05mg (2.57%), Vitamin B6: 0.05mg (2.55%), Fiber: 0.63g (2.53%)