



Maui's Favorite Cake

 Vegetarian

READY IN



45 min.

SERVINGS



8

CALORIES



666 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 0.5 cup butter
- ☐ 1 large eggs
- ☐ 1.5 cups flour all-purpose
- ☐ 1 teaspoon ground cinnamon
- ☐ 1 teaspoon ground nutmeg
- ☐ 1.5 cups raisins
- ☐ 0.3 teaspoon salt

- ☐ 1 cup sugar
- ☐ 1 cup walnuts chopped
- ☐ 8 servings garnishes: walnuts fresh chopped
- ☐ 1 cup water

Equipment

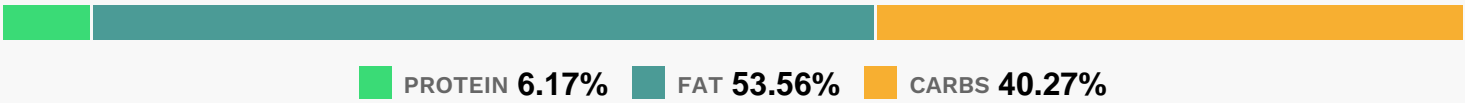
- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ hand mixer
- ☐ aluminum foil

Directions

- ☐ Combine 1 cup water and raisins in a medium saucepan over medium-high heat. Bring to a boil; reduce heat, cover, and simmer 10 minutes.
- ☐ Drain and reserve water, adding water to make 1/2 cup; cool.
- ☐ Combine flour and next 4 ingredients in a bowl.
- ☐ Beat butter at medium speed with an electric mixer until creamy; gradually add sugar, beating well.
- ☐ Add egg, beating just until combined.
- ☐ Add flour mixture alternately with reserved water beginning and ending with flour mixture; beat just until combined. Stir in raisins and walnuts.
- ☐ Spread batter into 2 greased and floured 9-inch round cake pans.
- ☐ Bake at 375 for 15 to 20 minutes or until a wooden pick inserted in center comes out clean. Run a knife around edge of pans; cool in pans on a wire rack 10 minutes.
- ☐ Remove from pans, and cool completely on a wire rack.
- ☐ Spread Egg Custard Filling over one cake layer; top with remaining cake layer. Frost top and sides of cake with Mocha Frosting. If desired, place chopped nuts around sides of cake, and

garnish with chocolate-covered coffee beans. If using flowers, place in florist's water picks, or wrap stems in foil. Cover and chill until serving. Store cake covered and chilled.

Nutrition Facts



Properties

Glycemic Index:46.11, Glycemic Load:42.53, Inflammation Score:-6, Nutrition Score:16.512608701768%

Flavonoids

Cyanidin: 1.21mg, Cyanidin: 1.21mg, Cyanidin: 1.21mg, Cyanidin: 1.21mg

Nutrients (% of daily need)

Calories: 666.48kcal (33.32%), Fat: 41.75g (64.23%), Saturated Fat: 10.37g (64.84%), Carbohydrates: 70.61g (23.54%), Net Carbohydrates: 64.95g (23.62%), Sugar: 26.29g (29.21%), Cholesterol: 53.75mg (17.92%), Sodium: 320.34mg (13.93%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 10.82g (21.64%), Manganese: 1.81mg (90.49%), Copper: 0.84mg (41.99%), Vitamin B1: 0.37mg (24.72%), Folate: 91.01µg (22.75%), Fiber: 5.66g (22.62%), Phosphorus: 216.58mg (21.66%), Magnesium: 85.76mg (21.44%), Iron: 3.24mg (18.02%), Selenium: 12.52µg (17.88%), Vitamin B2: 0.27mg (15.92%), Vitamin B6: 0.31mg (15.65%), Potassium: 460.67mg (13.16%), Zinc: 1.7mg (11.34%), Vitamin B3: 2.2mg (11.02%), Vitamin A: 398.21IU (7.96%), Calcium: 65.91mg (6.59%), Vitamin E: 0.73mg (4.85%), Vitamin B5: 0.48mg (4.82%), Vitamin C: 2.07mg (2.5%), Vitamin K: 2.37µg (2.25%), Vitamin B12: 0.08µg (1.33%)