



Mixed-Berry Chiffon Cake with Almond Cream Cheese Frosting

READY IN



45 min.

SERVINGS



14

CALORIES



580 kcal

DESSERT

Ingredients

- ☐ 0.3 cup all purpose flour
- ☐ 0.8 teaspoon almond extract
- ☐ 1 tablespoon double-acting baking powder
- ☐ 14 servings poached berries fresh assorted (such as strawberries and blueberries)
- ☐ 1.5 cups cake flour
- ☐ 1 ounce cream cheese room temperature
- ☐ 5 large eggs separated
- ☐ 1 cup half and half

- ☐ 0.7 cup heavy whipping cream chilled
- ☐ 2 teaspoons lemon zest grated
- ☐ 1.5 cups powdered sugar
- ☐ 1 cup raspberry preserves
- ☐ 14 servings currant jelly warmed
- ☐ 0.5 teaspoon salt
- ☐ 1.3 cups sugar
- ☐ 0.5 cup butter unsalted room temperature (1 stick)
- ☐ 1 vanilla pod split
- ☐ 1 tablespoon vanilla extract
- ☐ 0.5 cup vegetable oil
- ☐ 0.5 cup water lukewarm
- ☐ 6 ounces chocolate white finely chopped (such as Lindt or Baker's)

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ plastic wrap
- ☐ hand mixer
- ☐ tart form

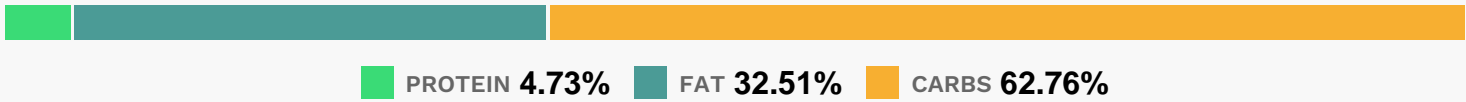
Directions

- ☐ Pour half and half into medium saucepan. Scrape in seeds from vanilla bean; add bean and bring cream to simmer.
- ☐ Remove from heat; cover and steep 15 minutes. Blend sugar and flour in medium bowl.
- ☐ Whisk in eggs, then warm half and half mixture; return to same pan.

- ☐ Add almond paste.
- ☐ Whisk over medium heat until almond paste dissolves and custard boils, about 10 minutes.
- ☐ Remove from heat.
- ☐ Add white chocolate and butter; whisk until melted and smooth. Press plastic wrap onto custard; chill 3 hours.
- ☐ Remove vanilla bean. Beat cream to peaks; fold into custard in 3 additions. Cover; chill at least 6 hours. (Can be made 2 days ahead. Keep chilled.)
- ☐ Preheat oven to 325°F. Butter and flour two 10-inch-diameter cake pans with 2-inch-high sides. Sift flour, 3/4 cup sugar, baking powder, and salt into large bowl. Using electric mixer, beat 1/2 cup lukewarm water into dry ingredients; beat in oil, egg yolks, both extracts, and peel. Using clean dry beaters, beat whites in medium bowl until soft peaks form. Gradually add remaining 1/2 cup sugar, beating until stiff but not dry. Fold whites into batter in 3 additions. Measure 4 2/3 cups batter into 1 prepared pan and 3 1/3 cups batter into second pan.
- ☐ Bake cakes until tester inserted into center comes out clean, about 25 minutes for thinner cake and 30 minutes for larger cake. Cool cakes in pans on racks 10 minutes.
- ☐ Cut around cakes and turn out onto racks; cool completely.
- ☐ Place thinner cake on 9-inch-diameter tart pan bottom.
- ☐ Spread with 1/2 cup preserves, leaving 1/2-inch plain border. Spoon 1 1/2 cups filling in dollops atop preserves; spread evenly. Chill until filling is firm, about 15 minutes.
- ☐ Cut larger cake horizontally in half.
- ☐ Place 1 half, cut side down, atop chilled filling.
- ☐ Spread with 1/2 cup preserves, leaving 1/2-inch plain border. Spoon 1 1/2 cups filling in dollops atop preserves; spread evenly. Top with remaining cake layer, cut side down. Cover cake and remaining filling; chill 3 hours.
- ☐ Beat cream cheese, butter, sugar, and both extracts in large bowl to blend. Beat in 3/4 cup remaining filling.
- ☐ Spread 1 cup frosting thinly over sides and top of cake.
- ☐ Spread cake with remaining frosting, building high rim around top edge. (Can be made 1 day ahead. Cover with cake dome and chill.)
- ☐ Mound berries on top of cake.
- ☐ Brush top of berries with warm jelly to glaze.

Serve immediately, or chill up to 6 hours.

Nutrition Facts



Properties

Glycemic Index:39.36, Glycemic Load:45.04, Inflammation Score:-7, Nutrition Score:14.632608745409%

Flavonoids

Cyanidin: 2.42mg, Cyanidin: 2.42mg, Cyanidin: 2.42mg, Cyanidin: 2.42mg Petunidin: 0.16mg, Petunidin: 0.16mg, Petunidin: 0.16mg, Petunidin: 0.16mg Delphinidin: 0.45mg, Delphinidin: 0.45mg, Delphinidin: 0.45mg, Delphinidin: 0.45mg Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg Pelargonidin: 35.78mg, Pelargonidin: 35.78mg, Pelargonidin: 35.78mg Peonidin: 0.07mg, Peonidin: 0.07mg, Peonidin: 0.07mg, Peonidin: 0.07mg Catechin: 4.48mg, Catechin: 4.48mg, Catechin: 4.48mg, Catechin: 4.48mg Epigallocatechin: 1.12mg, Epigallocatechin: 1.12mg, Epigallocatechin: 1.12mg, Epigallocatechin: 1.12mg Epicatechin: 0.6mg, Epicatechin: 0.6mg, Epicatechin: 0.6mg, Epicatechin: 0.6mg Epicatechin 3-gallate: 0.22mg, Epicatechin 3-gallate: 0.22mg, Epicatechin 3-gallate: 0.22mg, Epicatechin 3-gallate: 0.22mg Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg Naringenin: 0.37mg, Naringenin: 0.37mg, Naringenin: 0.37mg, Naringenin: 0.37mg Kaempferol: 0.72mg, Kaempferol: 0.72mg, Kaempferol: 0.72mg, Kaempferol: 0.72mg Myricetin: 0.06mg, Myricetin: 0.06mg, Myricetin: 0.06mg, Myricetin: 0.06mg Quercetin: 1.6mg, Quercetin: 1.6mg, Quercetin: 1.6mg, Quercetin: 1.6mg Gallocatechin: 0.04mg, Gallocatechin: 0.04mg, Gallocatechin: 0.04mg, Gallocatechin: 0.04mg

Nutrients (% of daily need)

Calories: 580.33kcal (29.02%), Fat: 21.33g (32.81%), Saturated Fat: 11.61g (72.57%), Carbohydrates: 92.63g (30.88%), Net Carbohydrates: 88.82g (32.3%), Sugar: 67.48g (74.98%), Cholesterol: 107.31mg (35.77%), Sodium: 247.96mg (10.78%), Alcohol: 0.39g (100%), Alcohol %: 0.15% (100%), Protein: 6.99g (13.98%), Vitamin C: 89.22mg (108.15%), Manganese: 0.71mg (35.29%), Selenium: 14.9µg (21.29%), Phosphorus: 161.11mg (16.11%), Vitamin B2: 0.27mg (15.86%), Fiber: 3.81g (15.22%), Calcium: 149.79mg (14.98%), Folate: 58.61µg (14.65%), Vitamin A: 575.35IU (11.51%), Potassium: 370.75mg (10.59%), Vitamin E: 1.31mg (8.74%), Copper: 0.17mg (8.52%), Iron: 1.51mg (8.4%), Vitamin K: 8.44µg (8.03%), Magnesium: 31.3mg (7.82%), Vitamin B5: 0.71mg (7.06%), Vitamin B6: 0.13mg (6.72%), Vitamin B1: 0.09mg (6.22%), Zinc: 0.8mg (5.31%), Vitamin B12: 0.3µg (4.94%), Vitamin B3: 0.98mg (4.89%), Vitamin D: 0.66µg (4.4%)