



Mrs. Billett's White Cake

READY IN



120 min.

SERVINGS



12

CALORIES



397 kcal

DESSERT

Ingredients

- ☐ 1 tablespoon double-acting baking powder
- ☐ 1 cup butter softened
- ☐ 3 cups cake flour
- ☐ 5 egg whites
- ☐ 1 cup milk
- ☐ 2 cups sugar
- ☐ 1.5 teaspoons vanilla extract
- ☐ 12 servings garnish: fondant snowflakes
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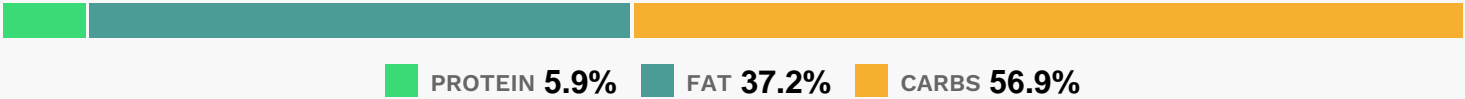
Equipment

- ☐ baking paper
- ☐ oven
- ☐ stand mixer

Directions

- ☐ Preheat oven to 35
- ☐ Grease 3 (8-inch) round cake pans; line bottoms with parchment paper, and grease and flour paper.
- ☐ Stir together milk and vanilla.
- ☐ Beat butter at medium speed with a heavy-duty electric stand mixer until creamy; gradually add sugar, beating until light and fluffy. Sift together flour and baking powder; add to butter mixture alternately with milk mixture, beginning and ending with flour mixture. Beat at low speed just until blended after each addition.
- ☐ Beat egg whites at medium speed until stiff peaks form; gently fold into batter.
- ☐ Pour batter into prepared pans.
- ☐ Bake at 350 for 20 to 23 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes.
- ☐ Remove from pans to wire racks; discard parchment paper. Cool completely (about 40 minutes).
- ☐ Spread Vanilla Buttercream Frosting between layers (about 1 cup per layer) and on top and sides of cake.

Nutrition Facts



Properties

Glycemic Index:26.42, Glycemic Load:38.57, Inflammation Score:-3, Nutrition Score:4.6143478155136%

Nutrients (% of daily need)

Calories: 397.45kcal (19.87%), Fat: 16.64g (25.6%), Saturated Fat: 10.18g (63.61%), Carbohydrates: 57.26g (19.09%), Net Carbohydrates: 56.51g (20.55%), Sugar: 34.5g (38.34%), Cholesterol: 43.11mg (14.37%), Sodium: 257.11mg (11.18%), Alcohol: 0.17g (100%), Alcohol %: 0.19% (100%), Protein: 5.93g (11.87%), Selenium: 15.68µg (22.41%), Manganese: 0.25mg (12.61%), Vitamin A: 506.29IU (10.13%), Calcium: 94.26mg (9.43%), Phosphorus: 79.2mg (7.92%), Vitamin B2: 0.11mg (6.76%), Vitamin E: 0.57mg (3.83%), Copper: 0.06mg (3.14%), Magnesium: 12.34mg (3.08%), Fiber: 0.75g (3.01%), Folate: 11.38µg (2.85%), Vitamin B5: 0.26mg (2.57%), Vitamin B12: 0.15µg (2.55%), Vitamin B1: 0.04mg (2.53%), Potassium: 88.27mg (2.52%), Zinc: 0.37mg (2.49%), Iron: 0.42mg (2.35%), Vitamin B3: 0.36mg (1.79%), Vitamin D: 0.22µg (1.49%), Vitamin K: 1.48µg (1.41%), Vitamin B6: 0.03mg (1.26%)