



## Neapolitan Confetti Cake

 Popular

READY IN



195 min.

SERVINGS



20

CALORIES



482 kcal

DESSERT

### Ingredients

- ☐ 4 cups flour all-purpose
- ☐ 6 teaspoons double-acting baking powder
- ☐ 1 teaspoon salt
- ☐ 1.5 cups milk
- ☐ 2 teaspoons vanilla
- ☐ 1 teaspoon almond extract
- ☐ 9 egg whites
- ☐ 1.3 cups butter softened

- ☐ 2.5 cups sugar
- ☐ 0.5 cup strawberries fresh chopped
- ☐ 1 serving purple gel food coloring
- ☐ 4 oz baker's chocolate cooled melted
- ☐ 12 oz fluffy frosting white
- ☐ 0.5 cup strawberry jam seedless
- ☐ 1 serving purple gel food coloring
- ☐ 3 oz oats (from 24-oz box)
- ☐ 1 serving purple gel food coloring
- ☐ 6 oz oats white (from 24-oz box)

## Equipment

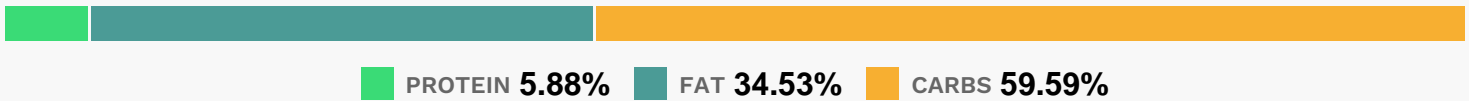
- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ toothpicks
- ☐ cake form

## Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pans). Grease bottoms and sides of 3 (9-inch) round cake pans with shortening; lightly flour.
- ☐ In small bowl, mix flour, baking powder and salt. In medium bowl, stir milk, vanilla, almond extract and egg whites with whisk until well blended. In large bowl, beat butter and sugar with electric mixer on medium speed 5 minutes or until light and fluffy.
- ☐ Add flour mixture alternately with milk mixture, beating on low speed after each addition just until smooth.
- ☐ Pour one-third of the batter (about 3 1/4 cups) into 1 cake pan. In small bowl, mix one-third of batter, the strawberries and desired amount of pink food color.
- ☐ Pour into second cake pan. Stir melted chocolate into remaining batter.

- ☐ Pour into remaining cake pan.
- ☐ Bake 30 to 35 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove cakes from pans to cooling racks. Cool completely, about 1 hour.
- ☐ In large bowl, stir frosting and jam until blended and smooth.
- ☐ Mix in desired amount of pink food color until blended.
- ☐ Brush off all loose crumbs from cake layers.
- ☐ Place chocolate cake layer, bottom side up, on serving plate; spread with about 1 cup frosting. Top with white cake layer, bottom side down; spread with about 1 cup frosting. Top with strawberry cake layer, bottom side down.
- ☐ Spread very thin layer of frosting on side of cake to seal in crumbs.
- ☐ Spread remaining frosting on side and top of cake.
- ☐ Sprinkle work surface with powdered sugar. On work surface, knead chocolate fondant 8 to 10 times.
- ☐ Roll fondant to 1/8-inch thickness.
- ☐ Cut out 3/4-inch rounds, 1-inch rounds and 1 1/4-inch rounds with assorted cutters.
- ☐ Place on cake. On work surface, knead pink paste food color into 3 oz of the white fondant until desired shade of pink.
- ☐ Roll fondant to 1/8-inch thickness.
- ☐ Cut out 3/4-inch rounds, 1-inch rounds and 1 1/4-inch rounds. Repeat with remaining 3 oz white fondant and pink paste food color until pale pink.
- ☐ Cut out assorted rounds.
- ☐ Place on cake.

## Nutrition Facts



## Properties

Glycemic Index:24.65, Glycemic Load:43.04, Inflammation Score:-6, Nutrition Score:11.093043415443%

## Flavonoids

Cyanidin: 0.06mg, Cyanidin: 0.06mg, Cyanidin: 0.06mg, Cyanidin: 0.06mg Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg Pelargonidin: 0.89mg, Pelargonidin: 0.89mg, Pelargonidin: 0.89mg, Pelargonidin: 0.89mg Catechin: 3.76mg, Catechin: 3.76mg, Catechin: 3.76mg, Catechin: 3.76mg Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg Epicatechin: 8.06mg, Epicatechin: 8.06mg, Epicatechin: 8.06mg, Epicatechin: 8.06mg Epicatechin 3–gallate: 0.01mg, Epicatechin 3–gallate: 0.01mg, Epicatechin 3–gallate: 0.01mg, Epicatechin 3–gallate: 0.01mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

Nutrients (% of daily need)

Calories: 482.26kcal (24.11%), Fat: 18.92g (29.12%), Saturated Fat: 5.23g (32.69%), Carbohydrates: 73.48g (24.49%), Net Carbohydrates: 70.41g (25.6%), Sugar: 41.28g (45.87%), Cholesterol: 2.2mg (0.73%), Sodium: 443.61mg (19.29%), Alcohol: 0.21g (100%), Alcohol %: 0.18% (100%), Caffeine: 4.54mg (1.51%), Protein: 7.25g (14.51%), Manganese: 0.89mg (44.61%), Selenium: 16.02µg (22.89%), Vitamin B1: 0.28mg (18.63%), Vitamin B2: 0.3mg (17.8%), Iron: 2.93mg (16.28%), Phosphorus: 157.62mg (15.76%), Copper: 0.29mg (14.25%), Folate: 55.26µg (13.82%), Fiber: 3.07g (12.29%), Magnesium: 47.13mg (11.78%), Calcium: 117.51mg (11.75%), Vitamin A: 537.56IU (10.75%), Vitamin B3: 1.79mg (8.95%), Zinc: 1.29mg (8.6%), Potassium: 194.89mg (5.57%), Vitamin E: 0.82mg (5.47%), Vitamin B5: 0.38mg (3.83%), Vitamin C: 2.89mg (3.51%), Vitamin K: 3.23µg (3.07%), Vitamin B6: 0.04mg (2.1%), Vitamin B12: 0.13µg (2.09%), Vitamin D: 0.2µg (1.34%)