



Old-Fashioned Butter Cake

READY IN



45 min.

SERVINGS



15

CALORIES



674 kcal

DESSERT

Ingredients

- ☐ 1 tablespoon almond extract
- ☐ 2 tablespoons double-acting baking powder
- ☐ 2.3 cups butter softened
- ☐ 6.8 cups cake flour sifted
- ☐ 9 large eggs separated
- ☐ 2.3 cups milk
- ☐ 0.8 teaspoon salt
- ☐ 3 cups sugar
- ☐ 2 tablespoons vanilla extract

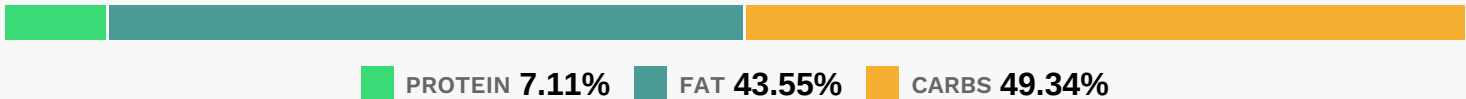
Equipment

- ☐ frying pan
- ☐ oven
- ☐ plastic wrap
- ☐ hand mixer
- ☐ aluminum foil

Directions

- ☐ Grease and flour 1 (12-inch), 1 (9-inch), and 1 (6-inch) round cakepan; set aside.
- ☐ Beat butter at medium speed with an electric mixer until creamy; gradually add sugar, beating well.
- ☐ Add egg yolks, 1 at a time, beating well after each addition.
- ☐ Combine flour, baking powder, and salt; add to butter mixture alternately with milk, beginning and ending with flour mixture. Beat at low speed until blended after each addition. Stir in extracts.
- ☐ Beat egg whites at high speed until stiff peaks form; fold into batter. Spoon 2 cups batter into 6-inch pan, 4 cups batter into 9-inch pan, and remaining batter into 12-inch pan.
- ☐ Bake at 325 for 40 to 45 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans, and cool completely on wire racks.
- ☐ Wrap layers in plastic wrap to prevent drying; chill.
- ☐ Layers may be wrapped in aluminum foil and frozen for up to 1 month. Unwrap and thaw at room temperature about 2 hours.

Nutrition Facts



Properties

Glycemic Index:21.14, Glycemic Load:55.42, Inflammation Score:-5, Nutrition Score:10.282608643822%

Nutrients (% of daily need)

Calories: 674.4kcal (33.72%), Fat: 32.7g (50.31%), Saturated Fat: 19.26g (120.37%), Carbohydrates: 83.36g (27.79%), Net Carbohydrates: 82g (29.82%), Sugar: 42.32g (47.02%), Cholesterol: 189.2mg (63.07%), Sodium: 563.08mg (24.48%), Alcohol: 0.89g (100%), Alcohol %: 0.56% (100%), Protein: 12.01g (24.02%), Selenium: 32.82µg (46.89%), Manganese: 0.46mg (23.17%), Vitamin A: 1073.33IU (21.47%), Phosphorus: 194.31mg (19.43%), Calcium: 173.2mg (17.32%), Vitamin B2: 0.24mg (14.29%), Vitamin E: 1.35mg (8.99%), Vitamin B5: 0.88mg (8.81%), Vitamin B12: 0.52µg (8.71%), Folate: 33.68µg (8.42%), Zinc: 1.05mg (7.02%), Iron: 1.24mg (6.88%), Vitamin D: 1µg (6.68%), Copper: 0.13mg (6.46%), Magnesium: 23.48mg (5.87%), Fiber: 1.35g (5.41%), Vitamin B1: 0.08mg (5.3%), Vitamin B6: 0.1mg (4.79%), Potassium: 165.71mg (4.73%), Vitamin B3: 0.65mg (3.24%), Vitamin K: 2.75µg (2.62%)