



## Peaches and Buttercream Cake

 Vegetarian

READY IN



120 min.

SERVINGS



16

CALORIES



903 kcal

DESSERT

### Ingredients

- 2.8 cups flour all-purpose
- 1 teaspoon double-acting baking powder
- 1 teaspoon baking soda
- 0.5 teaspoon salt
- 2.5 cups peaches fresh frozen canned thawed drained ( or and , , or )
- 0.7 cup peach nectar
- 2 teaspoons vanilla
- 1 teaspoon orange zest grated

- 1 cup butter softened
- 0.8 cup granulated sugar
- 3 eggs
- 3 cups butter softened
- 12 cups powdered sugar
- 6 tablespoons peaches
- 1.5 teaspoons vanilla
- 1 drops purple gel food coloring
- 1 drops purple gel food coloring

## Equipment

- bowl
- frying pan
- oven
- blender
- hand mixer
- toothpicks

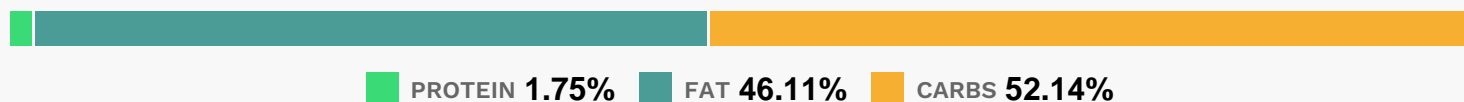
## Directions

- Heat oven to 350°F. Grease bottoms and sides of 3 (8- or 9-inch) round pans with shortening; lightly flour. In medium bowl, mix flour, baking powder, baking soda and salt; set aside.
- Place peach slices in blender container. Cover; blend about 30 seconds or until smooth.
- Pour 1 cup pureed peaches into small bowl; stir in peach nectar, 2 teaspoons vanilla and orange peel. Reserve remaining puree for frosting.
- In large bowl, beat 1 cup butter with electric mixer on medium speed 30 seconds. Gradually add granulated sugar, about 1/4 cup at a time, beating well after each addition. Beat 2 minutes longer.
- Add eggs, one at a time, beating well after each addition. On low speed, alternately add flour mixture, about one-third at a time, and peach mixture, about half at a time, beating just until

blended.

- Pour 2 cups batter into each pan.
- Bake 25 to 30 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans to cooling racks. Cool completely, about 40 minutes.
- For filling, in large bowl, beat 1 cup of the butter with electric mixer on medium speed until creamy. Beat in 4 cups of the powdered sugar on low speed, 1 cup at a time, until smooth. Beat in 2 tablespoons reserved peach puree and 1/2 teaspoon vanilla.
- Place one cake layer on cake plate, top side up.
- Spread 2/3 cup filling over top. Top with second layer, top side down; spread with 2/3 cup filling. Top with remaining layer, top side up. Thinly frost side and top of cake with remaining filling; set aside.
- In large bowl, beat remaining 2 cups butter with electric mixer on medium speed until creamy. Beat in remaining 8 cups powdered sugar on low, about 1 cup at a time. Beat in 4 tablespoons reserved peach puree, 1 teaspoon vanilla and food color until blended and desired peach color.
- Fill decorating bag fitted with large open star tip (1/2-inch opening). Starting about 1 1/2 inches from bottom edge of cake, make center of rosette flower by squeezing frosting in a tight circle. Continue making concentric circles around center, to make flower about 3 inches in diameter. Make flowers to cover side of cake, staggering up and down around cake. Make flowers on top of cake and fill in open spaces with wavy lines.

## Nutrition Facts



## Properties

Glycemic Index:26.1, Glycemic Load:19.51, Inflammation Score:-7, Nutrition Score:6.9791304702344%

## Flavonoids

Cyanidin: 0.57mg, Cyanidin: 0.57mg, Cyanidin: 0.57mg, Cyanidin: 0.57mg Catechin: 1.46mg, Catechin: 1.46mg, Catechin: 1.46mg, Catechin: 1.46mg Epigallocatechin: 0.31mg, Epigallocatechin: 0.31mg, Epigallocatechin: 0.31mg, Epigallocatechin: 0.31mg Epicatechin: 0.69mg, Epicatechin: 0.69mg, Epicatechin: 0.69mg, Epicatechin: 0.69mg Epigallocatechin 3-gallate: 0.09mg, Epigallocatechin 3-gallate: 0.09mg, Epigallocatechin 3-gallate: 0.09mg, Epigallocatechin 3-gallate: 0.09mg Kaempferol: 0.07mg, Kaempferol: 0.07mg, Kaempferol: 0.07mg, Kaempferol: 0.07mg Quercetin: 0.2mg, Quercetin: 0.2mg, Quercetin: 0.2mg, Quercetin: 0.2mg

## Nutrients (% of daily need)

Calories: 903.38kcal (45.17%), Fat: 47.19g (72.6%), Saturated Fat: 29.47g (184.19%), Carbohydrates: 120.05g (40.02%), Net Carbohydrates: 119g (43.27%), Sugar: 101.35g (112.61%), Cholesterol: 152.7mg (50.9%), Sodium: 551.59mg (23.98%), Alcohol: 0.3g (100%), Alcohol %: 0.17% (100%), Protein: 4.02g (8.05%), Vitamin A: 1586.55IU (31.73%), Selenium: 11.62µg (16.61%), Vitamin B1: 0.19mg (12.56%), Folate: 46.81µg (11.7%), Vitamin B2: 0.19mg (11.39%), Vitamin E: 1.66mg (11.08%), Manganese: 0.18mg (8.75%), Vitamin B3: 1.55mg (7.76%), Iron: 1.35mg (7.5%), Phosphorus: 65.54mg (6.55%), Vitamin K: 5.07µg (4.83%), Fiber: 1.05g (4.19%), Calcium: 39.3mg (3.93%), Copper: 0.07mg (3.48%), Vitamin B5: 0.34mg (3.36%), Vitamin B12: 0.17µg (2.83%), Potassium: 90.84mg (2.6%), Zinc: 0.39mg (2.59%), Magnesium: 9.84mg (2.46%), Vitamin B6: 0.04mg (1.84%), Vitamin C: 1.38mg (1.68%), Vitamin D: 0.17µg (1.1%)