



Peaches and Buttercream Cake

 Vegetarian

READY IN



120 min.

SERVINGS



16

CALORIES



903 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 1 cup butter softened
- ☐ 3 cups butter softened
- ☐ 3 eggs
- ☐ 2.8 cups flour all-purpose
- ☐ 1 drops purple gel food coloring
- ☐ 0.8 cup granulated sugar

- ☐ 1 drops orange food coloring
- ☐ 1 teaspoon orange zest grated
- ☐ 2.5 cups peaches fresh frozen canned thawed drained (or and , , or)
- ☐ 6 tablespoons peaches
- ☐ 0.7 cup peach nectar
- ☐ 12 cups powdered sugar
- ☐ 0.5 teaspoon salt
- ☐ 1.5 teaspoons vanilla
- ☐ 2 teaspoons vanilla

Equipment

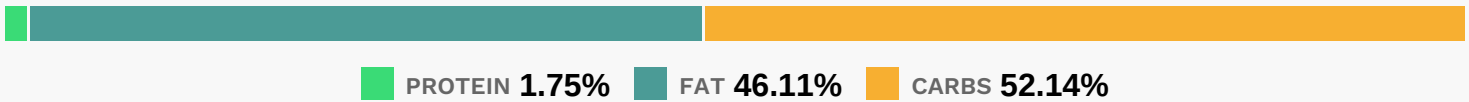
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ blender
- ☐ hand mixer
- ☐ toothpicks

Directions

- ☐ Heat oven to 350F. 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: 551.58mg (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%)