



## Peaches and Cream Layer Cake

READY IN



145 min.

SERVINGS



16

CALORIES



374 kcal

DESSERT

### Ingredients

- 16 oz peaches frozen thawed drained sliced
- 1 box cake mix yellow
- 0.3 cup vegetable oil
- 0.3 cup whipping cream
- 3 eggs
- 0.3 cup peach preserves
- 3.3 cups powdered sugar
- 0.5 cup butter softened (do not use margarine)
- 2 tablespoons peaches

- 2 tablespoons whipping cream
- 3 tablespoons peach preserves

## Equipment

- food processor
- bowl
- oven
- knife
- blender
- hand mixer
- toothpicks

## Directions

- Heat oven to 350°F (325°F for dark or nonstick pans). Grease or spray bottoms only of two 8- or 9-inch round cake pans. Reserve 8 peach slices for garnish; cover and refrigerate. In blender or food processor, place remaining peaches. Cover; blend until pureed. Reserve 1/4 cup blended peaches for filling; cover and refrigerate.
- In large bowl, beat remaining blended peaches, the cake mix, oil, 1/4 cup whipping cream and the eggs with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally.
- Pour into pans.
- Bake 8-inch rounds 31 to 36 minutes, 9-inch rounds 26 to 33 minutes, or until toothpick inserted in center comes out clean. Cool 10 minutes. Run knife around sides of pans to loosen cakes; carefully remove from pans to cooling racks. Cool completely, about 1 hour.
- In small bowl, stir reserved 1/4 cup blended peaches and 1/4 cup peach preserves until blended. Set aside for filling.
- In medium bowl, beat powdered sugar, butter, liqueur and just enough of the 2 to 4 tablespoons whipping cream with spoon or electric mixer on low speed until smooth and spreadable.
- Place 1 cake layer, rounded side down, on serving plate.
- Spread peach filling over layer to within 1/4 inch of edge. Top with second layer, rounded side up. Frost side and top of cake with frosting.

In small bowl, stir 3 tablespoons peach preserves; carefully spoon preserves around top edge of cake, allowing some to drizzle down side. Just before serving, cut reserved peach slices lengthwise in half; place on top of cake. Store loosely covered in refrigerator.

## Nutrition Facts

 PROTEIN **2.91%**  FAT **33.3%**  CARBS **63.79%**

### Properties

Glycemic Index:11.91, Glycemic Load:4.42, Inflammation Score:-4, Nutrition Score:5.0960869167162%

### Flavonoids

Cyanidin: 0.58mg, Cyanidin: 0.58mg, Cyanidin: 0.58mg, Cyanidin: 0.58mg Catechin: 1.49mg, Catechin: 1.49mg, Catechin: 1.49mg, Catechin: 1.49mg Epigallocatechin: 0.31mg, Epigallocatechin: 0.31mg, Epigallocatechin: 0.31mg, Epigallocatechin: 0.31mg Epicatechin: 0.71mg, Epicatechin: 0.71mg, Epicatechin: 0.71mg, Epicatechin: 0.71mg 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: 373.57kcal (18.68%), Fat: 14.04g (21.6%), Saturated Fat: 3.95g (24.7%), Carbohydrates: 60.53g (20.18%), Net Carbohydrates: 59.59g (21.67%), Sugar: 44.95g (49.94%), Cholesterol: 37.01mg (12.34%), Sodium: 322.67mg (14.03%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.77g (5.53%), Phosphorus: 129.75mg (12.97%), Vitamin K: 10.4µg (9.9%), Vitamin A: 478.97IU (9.58%), Vitamin B2: 0.15mg (8.61%), Vitamin E: 1.26mg (8.39%), Calcium: 81.88mg (8.19%), Folate: 28.95µg (7.24%), Selenium: 4.63µg (6.62%), Vitamin B1: 0.09mg (5.9%), Iron: 0.98mg (5.47%), Vitamin B3: 1.01mg (5.03%), Manganese: 0.09mg (4.36%), Fiber: 0.94g (3.76%), Copper: 0.06mg (3.21%), Vitamin B5: 0.31mg (3.12%), Vitamin B6: 0.05mg (2.54%), Vitamin C: 2.08mg (2.53%), Potassium: 79.17mg (2.26%), Vitamin B12: 0.12µg (2.03%), Zinc: 0.28mg (1.9%), Magnesium: 7.6mg (1.9%), Vitamin D: 0.25µg (1.7%)