

Peaches and Cream Layer Cake







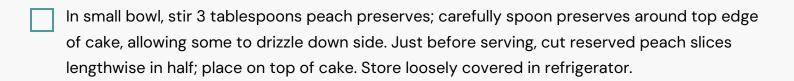
DESSERT

Ingredients

16 oz peaches frozen thawed drained sliced
1 box cake mix yellow
O.3 cup vegetable oil
O.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.	



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 Epigallocatechin: 0.31mg, Epigallocatechin: 0.31mg, Epigallocatechin: 0.31mg, Epigallocatechin: 0.71mg, Epicatechin: 0.71mg, Epicatechin: 0.71mg, Epicatechin: 0.71mg, Epicatechin: 0.71mg, Epigallocatechin: 0.71mg, Epigallocatechin: 0.71mg, Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg, Epigallocatechin: 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, 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: Og (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%)