



Peaches and Cream Layer Cake

READY IN



145 min.

SERVINGS



16

CALORIES



379 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter softened (do not use margarine)
- ☐ 2 tablespoons rum / brandy / coffee liqueur
- ☐ 3 eggs
- ☐ 0.3 cup peach preserves
- ☐ 3 tablespoons peach preserves
- ☐ 16 oz peaches frozen thawed drained sliced
- ☐ 3.3 cups powdered sugar
- ☐ 0.3 cup vegetable oil
- ☐ 0.3 cup whipping cream

- ☐ 2 tablespoons whipping cream
- ☐ 1 box cake mix yellow

Equipment

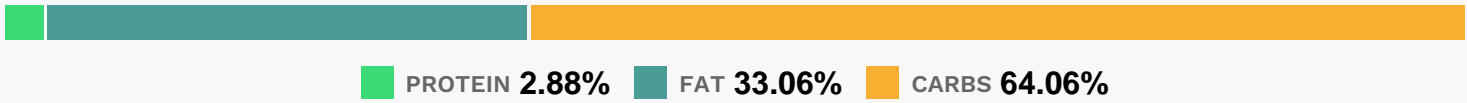
- ☐ food processor
- ☐ bowl
- ☐ oven
- ☐ knife
- ☐ blender
- ☐ hand mixer
- ☐ toothpicks

Directions

- ☐ Heat oven to 350F (325F 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



Properties

Glycemic Index:9.39, Glycemic Load:4.36, Inflammation Score:-4, Nutrition Score:5.0495652841485%

Flavonoids

Cyanidin: 0.54mg, Cyanidin: 0.54mg, Cyanidin: 0.54mg, Cyanidin: 0.54mg Catechin: 1.39mg, Catechin: 1.39mg, Catechin: 1.39mg, Catechin: 1.39mg Epigallocatechin: 0.29mg, Epigallocatechin: 0.29mg, Epigallocatechin: 0.29mg, Epigallocatechin: 0.29mg Epicatechin: 0.66mg, Epicatechin: 0.66mg, Epicatechin: 0.66mg, Epicatechin: 0.66mg Epigallocatechin 3-gallate: 0.09mg, Epigallocatechin 3-gallate: 0.09mg, Epigallocatechin 3-gallate: 0.09mg, Epigallocatechin 3-gallate: 0.09mg Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg Quercetin: 0.19mg, Quercetin: 0.19mg, Quercetin: 0.19mg, Quercetin: 0.19mg

Nutrients (% of daily need)

Calories: 379.23kcal (18.96%), Fat: 14.04g (21.6%), Saturated Fat: 3.95g (24.71%), Carbohydrates: 61.22g (20.41%), Net Carbohydrates: 60.31g (21.93%), Sugar: 45.67g (50.75%), Cholesterol: 37.01mg (12.34%), Sodium: 322.58mg (14.03%), Alcohol: 0.41g (100%), Alcohol %: 0.42% (100%), Protein: 2.75g (5.5%), Phosphorus: 129.34mg (12.93%), Vitamin K: 10.34µg (9.85%), Vitamin A: 472.94IU (9.46%), Vitamin B2: 0.15mg (8.58%), Vitamin E: 1.24mg (8.3%), Calcium: 81.81mg (8.18%), Folate: 28.84µg (7.21%), Selenium: 4.59µg (6.56%), Vitamin B1: 0.09mg (5.87%), Iron: 0.98mg (5.44%), Vitamin B3: 0.99mg (4.96%), Manganese: 0.09mg (4.3%), Fiber: 0.91g (3.65%), Copper: 0.06mg (3.14%), Vitamin B5: 0.31mg (3.1%), Vitamin B6: 0.05mg (2.52%), Vitamin C: 2.01mg (2.43%), Potassium: 76.92mg (2.2%), Vitamin B12: 0.12µg (2.03%), Zinc: 0.28mg (1.87%), Magnesium: 7.46mg (1.86%), Vitamin D: 0.25µg (1.7%)