



Peanutty Layer Cake

READY IN



45 min.

SERVINGS



10

CALORIES



522 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 1 cup butter softened
- ☐ 1 cup buttermilk
- ☐ 0.5 cup dry-roasted peanuts unsalted lightly toasted
- ☐ 4 large eggs separated
- ☐ 2 cups flour all-purpose
- ☐ 0.8 cup graham cracker crumbs
- ☐ 0.5 teaspoon salt
- ☐ 2 cups sugar

☐ 1 teaspoon vanilla extract

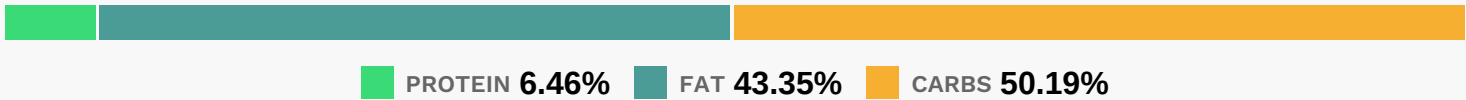
Equipment

- ☐ oven
- ☐ hand mixer

Directions

- ☐ Beat butter at medium speed of an electric mixer until creamy; gradually add sugar, beating well.
- ☐ Add egg yolks, one at a time, beating after each addition. Stir in vanilla.
- ☐ Combine flour, graham cracker crumbs, soda, and salt; add to butter mixture alternately with buttermilk, beginning and ending with flour mixture.
- ☐ Mix at low speed after each addition until blended.
- ☐ Beat egg whites at high speed until soft peaks form. Gently fold beaten egg whites into batter.
- ☐ Pour batter into 3 greased and floured 9" round cakepans.
- ☐ Bake at 350 for 20 to 25 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans, and cool completely on wire racks.
- ☐ Reserve 1 1/4 cups Peanut-Coconut Frosting.
- ☐ Spread remaining frosting between layers. Stir 1/2 cup whole peanuts into reserved frosting.
- ☐ Spread on top of cake.

Nutrition Facts



Properties

Glycemic Index:25.01, Glycemic Load:45.48, Inflammation Score:-6, Nutrition Score:9.194782682573%

Nutrients (% of daily need)

Calories: 521.82kcal (26.09%), Fat: 25.55g (39.31%), Saturated Fat: 5.56g (34.76%), Carbohydrates: 66.56g (22.19%), Net Carbohydrates: 65.02g (23.64%), Sugar: 42.73g (47.48%), Cholesterol: 77.04mg (25.68%), Sodium: 567.44mg (24.67%), Alcohol: 0.14g (100%), Alcohol %: 0.12% (100%), Protein: 8.56g (17.13%), Selenium: 16.29µg

(23.27%), Vitamin A: 959.58IU (19.19%), Manganese: 0.35mg (17.59%), Vitamin B2: 0.29mg (17.29%), Folate: 68.67µg (17.17%), Vitamin B1: 0.26mg (17.02%), Vitamin B3: 2.85mg (14.24%), Phosphorus: 133.22mg (13.32%), Iron: 1.97mg (10.92%), Magnesium: 27.01mg (6.75%), Vitamin E: 0.95mg (6.3%), Vitamin B5: 0.63mg (6.28%), Calcium: 62.15mg (6.22%), Fiber: 1.54g (6.16%), Copper: 0.11mg (5.49%), Zinc: 0.8mg (5.31%), Vitamin B12: 0.31µg (5.18%), Vitamin D: 0.71µg (4.75%), Potassium: 165.5mg (4.73%), Vitamin B6: 0.08mg (4.04%)