



Pink Azalea Cake

READY IN



65 min.

SERVINGS



8

CALORIES



664 kcal

DESSERT

Ingredients

- ☐ 4 teaspoons double-acting baking powder
- ☐ 3 cups cake flour
- ☐ 6 egg whites
- ☐ 0.3 cup maraschino cherries chopped
- ☐ 1.3 cups milk
- ☐ 2 drops food coloring red
- ☐ 1 teaspoon salt
- ☐ 1 cup shortening
- ☐ 2 teaspoons vanilla extract

- ☐ 0.3 cup walnuts chopped
- ☐ 2 cups sugar white

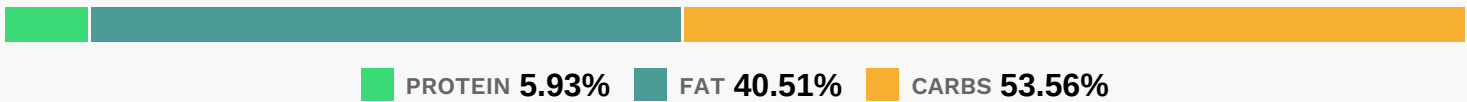
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ mixing bowl
- ☐ toothpicks

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 (9 inch) pans. Sift together the flour, baking powder, and salt. Set aside.
- ☐ In a large bowl, cream together the shortening and sugar until light and fluffy. Beat in the flour mixture alternately with the milk and vanilla.
- ☐ In a large glass or metal mixing bowl, beat egg whites until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain.
- ☐ Pour half of batter into one pan. Tint remaining batter pink with red food coloring, then pour into pan.
- ☐ Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.
- ☐ Assemble the cake: In a medium bowl, tint half of the frosting pink with red food coloring. To remaining frosting, stir in cherries and nuts.
- ☐ Spread this filling between the layers. Frost top and sides with pink frosting.

Nutrition Facts



Properties

Glycemic Index:35.89, Glycemic Load:58.21, Inflammation Score:-2, Nutrition Score:8.5443478639683%

Flavonoids

Cyanidin: 0.1mg, Cyanidin: 0.1mg, Cyanidin: 0.1mg, Cyanidin: 0.1mg

Nutrients (% of daily need)

Calories: 664.39kcal (33.22%), Fat: 30.3g (46.62%), Saturated Fat: 7.5g (46.9%), Carbohydrates: 90.15g (30.05%), Net Carbohydrates: 88.54g (32.2%), Sugar: 55.25g (61.39%), Cholesterol: 4.88mg (1.63%), Sodium: 558.41mg (24.28%), Alcohol: 0.34g (100%), Alcohol %: 0.22% (100%), Protein: 9.97g (19.95%), Selenium: 24.38µg (34.83%), Manganese: 0.51mg (25.32%), Calcium: 184.77mg (18.48%), Phosphorus: 146.67mg (14.67%), Vitamin K: 14.1µg (13.43%), Vitamin E: 1.81mg (12.05%), Vitamin B2: 0.2mg (11.7%), Copper: 0.16mg (8.21%), Magnesium: 25.81mg (6.45%), Fiber: 1.61g (6.44%), Vitamin B5: 0.6mg (5.99%), Vitamin B1: 0.08mg (5.26%), Folate: 19.95µg (4.99%), Zinc: 0.71mg (4.74%), Potassium: 165.17mg (4.72%), Iron: 0.85mg (4.69%), Vitamin B12: 0.24µg (4%), Vitamin B6: 0.06mg (3.19%), Vitamin D: 0.45µg (2.98%), Vitamin B3: 0.58mg (2.9%), Vitamin A: 70.88IU (1.42%)