



Pink Champagne Layer Cake

READY IN



135 min.

SERVINGS



12

CALORIES



459 kcal

DESSERT

Ingredients

- ☐ 1 box cake mix white
- ☐ 1.3 cups champagne room temperature
- ☐ 0.3 cup vegetable oil
- ☐ 3 egg whites
- ☐ 4 food coloring red
- ☐ 0.5 cup butter softened
- ☐ 4 cups powdered sugar
- ☐ 0.3 cup champagne room temperature
- ☐ 1 teaspoon vanilla

- ☐ 4 food coloring red
- ☐ 1 serving pink lady apples
- ☐ 1 serving edible pearls

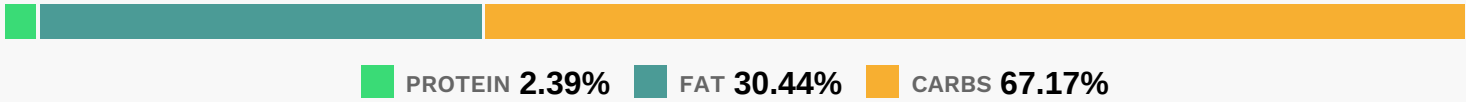
Equipment

- ☐ bowl
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pans). Spray bottoms and sides of two 8- or 9-inch round cake pans with baking spray with flour.
- ☐ In large bowl, stir together cake mix and 1 1/4 cups champagne.
- ☐ Add oil, egg whites and food color; beat with electric mixer on medium speed 2 minutes.
- ☐ Pour into pans.
- ☐ Bake as directed on box for 8- or 9-inch rounds. Cool 10 minutes.
- ☐ Remove cakes from pans to cooling racks. Cool completely, about 1 hour.
- ☐ In medium bowl, beat frosting ingredients with electric mixer on medium speed until smooth. On serving plate, place 1 cake layer, rounded side down. Frost top of cake layer. Top with second layer, rounded side up. Frost side and top of cake.
- ☐ Sprinkle with garnishes. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:6.83, Glycemic Load:0.19, Inflammation Score:-3, Nutrition Score:4.7786956675675%

Flavonoids

Cyanidin: 0.08mg, Cyanidin: 0.08mg, Cyanidin: 0.08mg, Cyanidin: 0.08mg Catechin: 0.07mg, Catechin: 0.07mg, Catechin: 0.07mg, Catechin: 0.07mg Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg

Epigallocatechin: 0.01mg Epicatechin: 0.39mg, Epicatechin: 0.39mg, Epicatechin: 0.39mg, Epicatechin: 0.39mg
Epigallocatechin 3–gallate: 0.01mg, Epigallocatechin 3–gallate: 0.01mg, Epigallocatechin 3–gallate: 0.01mg,
Epigallocatechin 3–gallate: 0.01mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg
Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.21mg, Quercetin:
0.21mg, Quercetin: 0.21mg, Quercetin: 0.21mg

Nutrients (% of daily need)

Calories: 459.42kcal (22.97%), Fat: 15.34g (23.6%), Saturated Fat: 6.63g (41.42%), Carbohydrates: 76.17g (25.39%),
Net Carbohydrates: 75.57g (27.48%), Sugar: 58.23g (64.7%), Cholesterol: 20.34mg (6.78%), Sodium: 374.85mg
(16.3%), Alcohol: 2g (100%), Alcohol %: 1.79% (100%), Protein: 2.71g (5.41%), Phosphorus: 153.6mg (15.36%), Vitamin
K: 13.08µg (12.45%), Calcium: 100.55mg (10.06%), Vitamin B2: 0.14mg (8.34%), Selenium: 5.6µg (8%), Folate: 31.19µg
(7.8%), Vitamin E: 1.1mg (7.33%), Vitamin B1: 0.1mg (6.35%), Iron: 1mg (5.54%), Vitamin B3: 1.08mg (5.38%), Vitamin
A: 239.18IU (4.78%), Manganese: 0.09mg (4.67%), Fiber: 0.6g (2.41%), Magnesium: 9mg (2.25%), Copper: 0.04mg
(2.22%), Potassium: 74.03mg (2.12%), Zinc: 0.24mg (1.59%), Vitamin B5: 0.15mg (1.55%), Vitamin B6: 0.02mg
(1.04%)