



Pretty-in-Pink Strawberry Cake

 Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



801 kcal

DESSERT

Ingredients

- ☐ 1 tablespoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 1 pint poached berries sliced
- ☐ 0.5 pound butter
- ☐ 1 pound butter
- ☐ 2 cups buttermilk
- ☐ 1.5 cups confectioners' sugar
- ☐ 4 egg yolks

- ☐ 4 eggs
- ☐ 3 cups flour
- ☐ 0.5 tablespoon juice of lemon
- ☐ 0.5 teaspoon salt
- ☐ 1 teaspoon salt
- ☐ 0.5 pound strawberries chopped
- ☐ 2 cups sugar
- ☐ 2 teaspoons vanilla
- ☐ 0.3 cup water

Equipment

- ☐ oven
- ☐ whisk

Directions

- ☐ Preheat oven to 350F. Line 2 (9-inch) cake pans with parchment; grease paper.
- ☐ Cream 1/2 pound butter and 2 cups sugar. Beat in 4 eggs, 2 tsp. vanilla, 1 Tbsp. baking powder, 1 tsp. salt and 1/2 tsp. baking soda.
- ☐ Add 3 cups flour and 2 cups buttermilk alternately. Fold in 1/2 pound chopped strawberries.
- ☐ Scrape into pans.
- ☐ Bake until a tester comes out clean, 45 to 50 minutes.
- ☐ Make buttercream while cakes cool. Bring 1 pint sliced berries and 1/3 cup water to a boil, stirring; remove from heat. Beat 4 yolks and 1 1/2 cups confectioners' sugar; stir into liquid. Stir in 1/2 tsp. salt; cook, whisking, until temperature reaches 170F. Off heat, beat in 1/2 Tbsp. lemon juice; let cool. Beat in 1 pound butter 2 Tbsp. at a time until fluffy.
- ☐ Add a drop of red coloring, if desired.
- ☐ Place one cake layer on a platter.
- ☐ Spread 3/4 cup buttercream on top.
- ☐ Add top layer and frost cake.

Nutrition Facts

 **PROTEIN 3.97%**  **FAT 56.3%**  **CARBS 39.73%**

Properties

Glycemic Index:34.01, Glycemic Load:41.83, Inflammation Score:-8, Nutrition Score:12.865217436915%

Flavonoids

Cyanidin: 2.04mg, Cyanidin: 2.04mg, Cyanidin: 2.04mg, Cyanidin: 2.04mg Petunidin: 7.18mg, Petunidin: 7.18mg, Petunidin: 7.18mg, Petunidin: 7.18mg Delphinidin: 8.57mg, Delphinidin: 8.57mg, Delphinidin: 8.57mg, Delphinidin: 8.57mg Malvidin: 19.58mg, Malvidin: 19.58mg, Malvidin: 19.58mg, Malvidin: 19.58mg Pelargonidin: 4.7mg, Pelargonidin: 4.7mg, Pelargonidin: 4.7mg Peonidin: 0.19mg, Peonidin: 0.19mg, Peonidin: 0.19mg, Peonidin: 0.19mg Catechin: 0.59mg, Catechin: 0.59mg, Catechin: 0.59mg, Catechin: 0.59mg Epigallocatechin: 0.15mg, Epigallocatechin: 0.15mg, Epigallocatechin: 0.15mg, Epigallocatechin: 0.15mg Epicatechin: 0.08mg, Epicatechin: 0.08mg, Epicatechin: 0.08mg, Epicatechin: 0.08mg Epicatechin 3-gallate: 0.03mg, Epicatechin 3-gallate: 0.03mg, Epicatechin 3-gallate: 0.03mg, Epicatechin 3-gallate: 0.03mg Epigallocatechin 3-gallate: 0.02mg, Epigallocatechin 3-gallate: 0.02mg, Epigallocatechin 3-gallate: 0.02mg, Epigallocatechin 3-gallate: 0.02mg Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg Hesperetin: 0.09mg, Hesperetin: 0.09mg, Hesperetin: 0.09mg, Hesperetin: 0.09mg Naringenin: 0.06mg, Naringenin: 0.06mg, Naringenin: 0.06mg, Naringenin: 0.06mg Luteolin: 0.71mg, Luteolin: 0.71mg, Luteolin: 0.71mg, Luteolin: 0.71mg Kaempferol: 0.53mg, Kaempferol: 0.53mg, Kaempferol: 0.53mg, Kaempferol: 0.53mg Myricetin: 0.7mg, Myricetin: 0.7mg, Myricetin: 0.7mg, Myricetin: 0.7mg Quercetin: 2.04mg, Quercetin: 2.04mg, Quercetin: 2.04mg, Quercetin: 2.04mg Gallocatechin: 0.01mg, Gallocatechin: 0.01mg, Gallocatechin: 0.01mg, Gallocatechin: 0.01mg

Nutrients (% of daily need)

Calories: 800.8kcal (40.04%), Fat: 51.02g (78.49%), Saturated Fat: 31.01g (193.8%), Carbohydrates: 80.99g (27%), Net Carbohydrates: 78.7g (28.62%), Sugar: 54.45g (60.5%), Cholesterol: 245.66mg (81.89%), Sodium: 874.8mg (38.03%), Alcohol: 0.23g (100%), Alcohol %: 0.11% (100%), Protein: 8.09g (16.18%), Vitamin A: 1669.07IU (33.38%), Selenium: 20.91µg (29.87%), Vitamin B2: 0.37mg (21.75%), Folate: 83.96µg (20.99%), Vitamin B1: 0.3mg (20.05%), Manganese: 0.36mg (17.87%), Phosphorus: 164.67mg (16.47%), Vitamin C: 12.34mg (14.96%), Calcium: 146.16mg (14.62%), Vitamin E: 1.92mg (12.77%), Iron: 2.18mg (12.12%), Vitamin B3: 2.2mg (10.99%), Vitamin K: 11.15µg (10.62%), Fiber: 2.29g (9.16%), Vitamin B12: 0.53µg (8.8%), Vitamin B5: 0.83mg (8.29%), Vitamin D: 1.14µg (7.58%), Vitamin B6: 0.11mg (5.42%), Zinc: 0.81mg (5.4%), Potassium: 180.89mg (5.17%), Copper: 0.1mg (4.88%), Magnesium: 18.96mg (4.74%)