



WHATSheATE



Pumpkin Ale Layer Cake

READY IN



105 min.

SERVINGS



12

CALORIES



636 kcal

DESSERT

Ingredients

- ☐ 1 box cake mix yellow
- ☐ 0.5 cup pumpkin pie filling/mix canned (not pumpkin pie mix)
- ☐ 1 cup ale
- ☐ 0.3 cup vegetable oil
- ☐ 4 eggs
- ☐ 2 teaspoons pumpkin pie spice
- ☐ 2 cups pecans whole
- ☐ 2 tablespoons maple syrup
- ☐ 1 teaspoon pumpkin pie spice

- ☐ 0.3 teaspoon salt
- ☐ 4 oz cream cheese softened (from 8-oz package)
- ☐ 0.5 cup butter softened
- ☐ 0.1 teaspoon salt
- ☐ 3 tablespoons ale
- ☐ 4 cups powdered sugar

Equipment

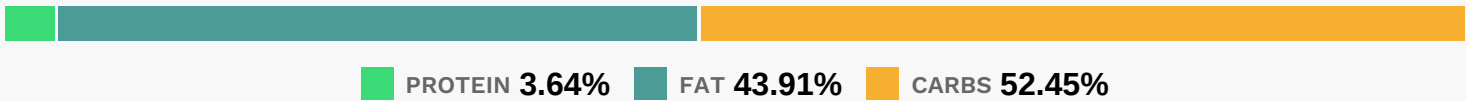
- ☐ bowl
- ☐ frying pan
- ☐ baking paper
- ☐ oven
- ☐ hand mixer
- ☐ toothpicks

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pans). Grease bottoms only of three 8-inch round cake pans with shortening. Line bottom of each pan with cooking parchment paper. Grease parchment paper with shortening.
- ☐ In large bowl, beat Cake ingredients with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally.
- ☐ Pour about 1 2/3 cups batter into each pan.
- ☐ Bake 19 to 23 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes before removing from pans.
- ☐ Remove parchment paper from bottoms of cakes. Cool completely, about 30 minutes.
- ☐ Decrease oven temperature to 300°F. Line 15x10x1-inch pan with cooking parchment paper. In medium bowl, stir all Pecan ingredients until well blended.
- ☐ Spread in pan.
- ☐ Bake 10 minutes; stir.

- ☐ Bake 10 minutes longer, stirring after 5 minutes, until toasted. Cool completely, about 30 minutes.
- ☐ Meanwhile, in large bowl, beat cream cheese, butter and 1/8 teaspoon salt with electric mixer on low speed until creamy. Beat in 3 tablespoons beer. Gradually beat in powdered sugar, 1 cup at a time, on low speed until smooth.*
- ☐ Place 1 cake layer, top side down, on serving plate. Frost top of layer with 3/4 cup frosting. Top with another cake layer, top side up; frost with 3/4 cup frosting. Top with remaining cake layer and frosting. Top with pecans.

Nutrition Facts



Properties

Glycemic Index:17.04, Glycemic Load:1.37, Inflammation Score:-7, Nutrition Score:12.036956416524%

Flavonoids

Cyanidin: 1.77mg, Cyanidin: 1.77mg, Cyanidin: 1.77mg, Cyanidin: 1.77mg Delphinidin: 1.2mg, Delphinidin: 1.2mg, Delphinidin: 1.2mg, Delphinidin: 1.2mg Catechin: 1.28mg, Catechin: 1.28mg, Catechin: 1.28mg, Catechin: 1.28mg Epigallocatechin: 0.93mg, Epigallocatechin: 0.93mg, Epigallocatechin: 0.93mg, Epigallocatechin: 0.93mg Epicatechin: 0.15mg, Epicatechin: 0.15mg, Epicatechin: 0.15mg, Epicatechin: 0.15mg Epigallocatechin 3-gallate: 0.38mg, Epigallocatechin 3-gallate: 0.38mg, Epigallocatechin 3-gallate: 0.38mg, Epigallocatechin 3-gallate: 0.38mg Kaempferol: 0.19mg, Kaempferol: 0.19mg, Kaempferol: 0.19mg, Kaempferol: 0.19mg Gallocatechin: 0.02mg, Gallocatechin: 0.02mg, Gallocatechin: 0.02mg, Gallocatechin: 0.02mg

Nutrients (% of daily need)

Calories: 636.04kcal (31.8%), Fat: 31.53g (48.5%), Saturated Fat: 9.91g (61.94%), Carbohydrates: 84.74g (28.25%), Net Carbohydrates: 81.64g (29.69%), Sugar: 60.88g (67.64%), Cholesterol: 84.44mg (28.15%), Sodium: 523.33mg (22.75%), Alcohol: 0.91g (100%), Alcohol %: 0.65% (100%), Protein: 5.88g (11.75%), Manganese: 1.03mg (51.73%), Vitamin A: 1386.55IU (27.73%), Phosphorus: 229.62mg (22.96%), Vitamin B2: 0.28mg (16.63%), Vitamin B1: 0.22mg (14.85%), Calcium: 134.69mg (13.47%), Vitamin K: 14.01µg (13.34%), Copper: 0.26mg (12.77%), Fiber: 3.11g (12.44%), Folate: 46.42µg (11.6%), Selenium: 7.88µg (11.26%), Vitamin E: 1.59mg (10.58%), Iron: 1.83mg (10.19%), Magnesium: 31.66mg (7.91%), Zinc: 1.18mg (7.87%), Vitamin B5: 0.73mg (7.26%), Vitamin B3: 1.39mg (6.95%), Vitamin B6: 0.13mg (6.45%), Potassium: 156.36mg (4.47%), Vitamin B12: 0.22µg (3.59%), Vitamin D: 0.29µg (1.96%)