



WHATSheATE



Raspberries and Cream Layer Cake

READY IN



195 min.

SERVINGS



20

CALORIES



672 kcal

DESSERT

Ingredients

- ☐ 2.5 cups cake flour
- ☐ 2 tablespoons cocoa powder unsweetened
- ☐ 1 teaspoon baking soda
- ☐ 1 cup buttermilk
- ☐ 2 oz food coloring red
- ☐ 1 tablespoon apple cider vinegar
- ☐ 1 teaspoon vanilla
- ☐ 1 cup butter softened
- ☐ 1.5 cups granulated sugar

- ☐ 3 eggs
- ☐ 1 box cake mix white
- ☐ 16 oz cream cheese softened
- ☐ 0.5 cup butter softened
- ☐ 2 teaspoons vanilla
- ☐ 8 cups powdered sugar
- ☐ 0.8 cup raspberry jam red seedless
- ☐ 5 tablespoons raspberry liqueur
- ☐ 2 cups raspberries fresh

Equipment

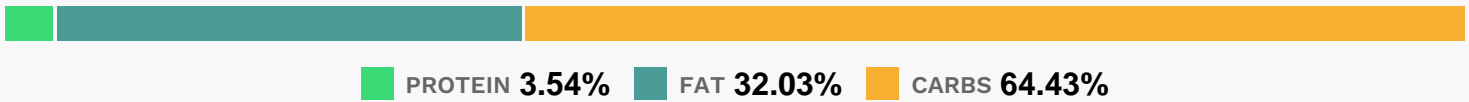
- ☐ bowl
- ☐ oven
- ☐ hand mixer
- ☐ toothpicks
- ☐ measuring cup
- ☐ serrated knife

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pans). Grease bottoms only of 4 (9-inch) round cake pans with shortening; lightly flour.
- ☐ In medium bowl, mix flour, cocoa and baking soda. In 2-cup glass measuring cup, mix buttermilk, food color, vinegar and 1 teaspoon vanilla.
- ☐ In large bowl, beat 1 cup butter and the granulated sugar with electric mixer on medium speed 2 minutes or until creamy and well blended.
- ☐ Add 3 eggs, one at a time, beating well after each addition. Alternately add flour mixture with buttermilk mixture, beating on low speed until blended.
- ☐ Pour batter evenly into 2 of the pans.
- ☐ Bake 35 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans to cooling racks. Cool completely, about 1 hour.

- ☐ Meanwhile, make cake mix as directed on box, using water, oil and egg whites.
- ☐ Pour batter into remaining 2 pans.
- ☐ Bake 25 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans to cooling racks. Cool completely.
- ☐ In large bowl, beat cream cheese and 1/2 cup butter on medium speed until light and fluffy. On low speed, beat in 2 teaspoons vanilla. Gradually beat in powdered sugar until mixed; beat on medium speed until fluffy. In small bowl, mix jam and 1 tablespoon of the liqueur.
- ☐ Using serrated knife, cut rounded top off each white cake to level surface.
- ☐ Cut each red velvet cake horizontally to make 2 layers.
- ☐ Brush off loose crumbs.
- ☐ Place 1 red velvet cake layer, cut side up, on serving plate; gently brush with 2 tablespoons liqueur.
- ☐ Spread with half of the raspberry jam mixture. Top with 1 white cake; spread with 3/4 cup frosting. Repeat layers. Top with a third red velvet cake layer. (Reserve remaining red velvet cake layer for later use.)
- ☐ Spread very thin layer of frosting on side of cake to seal in crumbs.
- ☐ Spread remaining frosting on side and top of cake.
- ☐ Garnish with raspberries. Store in refrigerator.

Nutrition Facts



Properties

Glycemic Index:20.8, Glycemic Load:23.26, Inflammation Score:-5, Nutrition Score:7.2530434287113%

Flavonoids

Cyanidin: 5.49mg, Cyanidin: 5.49mg, Cyanidin: 5.49mg, Cyanidin: 5.49mg Petunidin: 0.04mg, Petunidin: 0.04mg, Petunidin: 0.04mg, Petunidin: 0.04mg Delphinidin: 0.16mg, Delphinidin: 0.16mg, Delphinidin: 0.16mg, Delphinidin: 0.16mg Malvidin: 0.02mg, Malvidin: 0.02mg, Malvidin: 0.02mg, Malvidin: 0.02mg Pelargonidin: 0.12mg, Pelargonidin: 0.12mg, Pelargonidin: 0.12mg, Pelargonidin: 0.12mg Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg Catechin: 0.48mg, Catechin: 0.48mg, Catechin: 0.48mg, Catechin: 0.48mg Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg Epicatechin: 1.4mg, Epicatechin: 1.4mg, Epicatechin: 1.4mg, Epicatechin: 1.4mg Epigallocatechin 3-gallate: 0.06mg, Epigallocatechin 3-gallate: 0.06mg, Epigallocatechin 3-gallate: 0.06mg, Epigallocatechin 3-gallate: 0.06mg

0.06mg, Epigallocatechin 3–gallate: 0.06mg, Epigallocatechin 3–gallate: 0.06mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg

Nutrients (% of daily need)

Calories: 671.62kcal (33.58%), Fat: 24.06g (37.02%), Saturated Fat: 14.36g (89.73%), Carbohydrates: 108.89g (36.3%), Net Carbohydrates: 107.13g (38.96%), Sugar: 82.32g (91.47%), Cholesterol: 85.38mg (28.46%), Sodium: 442.64mg (19.25%), Alcohol: 1.18g (100%), Alcohol %: 0.76% (100%), Protein: 5.99g (11.97%), Selenium: 13.76µg (19.65%), Phosphorus: 163.79mg (16.38%), Vitamin A: 789.75IU (15.8%), Manganese: 0.29mg (14.63%), Vitamin B2: 0.2mg (11.92%), Calcium: 109.51mg (10.95%), Folate: 33.59µg (8.4%), Vitamin E: 1.08mg (7.17%), Fiber: 1.76g (7.06%), Vitamin B1: 0.09mg (5.96%), Iron: 1.05mg (5.82%), Copper: 0.11mg (5.51%), Vitamin C: 4.27mg (5.17%), Vitamin B5: 0.48mg (4.83%), Vitamin B3: 0.91mg (4.56%), Magnesium: 16.99mg (4.25%), Zinc: 0.61mg (4.08%), Potassium: 130.34mg (3.72%), Vitamin K: 3.42µg (3.25%), Vitamin B12: 0.19µg (3.21%), Vitamin B6: 0.05mg (2.58%), Vitamin D: 0.29µg (1.92%)