



Raspberry-Laced Vanilla Cake

READY IN



125 min.

SERVINGS



16

CALORIES



564 kcal

DESSERT

Ingredients

- 3 teaspoons double-acting baking powder
- 0.3 teaspoon baking soda
- 1 cup butter softened
- 1.5 cups butter softened
- 1 leaves chocolate
- 4 eggs
- 2.7 cups flour all-purpose
- 1.3 cups granulated sugar
- 0.7 cup milk

- 3 cups powdered sugar
- 0.5 cup raspberries for pancakes
- 1 cup raspberry jam seedless
- 0.5 teaspoon salt
- 0.5 teaspoon vanilla
- 1.5 teaspoons vanilla

Equipment

- bowl
- oven
- hand mixer
- toothpicks
- serrated knife

Directions

- Heat oven to 350F. Grease bottoms and sides of 3 (9-inch) round cake pans with shortening; lightly flour. In small bowl, mix flour, baking powder, salt and baking soda; set aside.
- In large bowl, beat 1 1/2 cups butter and the granulated sugar with electric mixer on high speed, scraping bowl occasionally, until fluffy. On medium speed, beat in flour mixture, milk, 1 1/2 teaspoons vanilla and the eggs until blended. Beat 2 minutes longer.
- Pour evenly into pans.
- Bake 25 to 30 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans to cooling racks. Cool completely, about 1 hour.
- In medium bowl, beat 1 cup butter and the powdered sugar on medium speed until smooth. Gradually beat in liqueur and 1/2 teaspoon vanilla until smooth and spreadable.
- Cut each cake horizontally to make 2 layers. (Mark side of cake with toothpicks and cut with long, thin serrated knife.)
- Place 1 layer, cut side up, on serving plate; spread with 1/3 cup raspberry jam to within 1/4 inch of edge. Top with another layer, cut side down; spread with 1/3 cup frosting. Repeat with remaining layers.
- Frost side and top of cake with remaining frosting. Pipe frosting on top of cake if desired.

Garnish with chocolate leaves. Store loosely covered.

Nutrition Facts

PROTEIN 3.03% **FAT 47.73%** **CARBS 49.24%**

Properties

Glycemic Index:24.92, Glycemic Load:30.77, Inflammation Score:-7, Nutrition Score:6.8504347244035%

Flavonoids

Cyanidin: 1.72mg, Cyanidin: 1.72mg, Cyanidin: 1.72mg, Cyanidin: 1.72mg Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg Delphinidin: 0.05mg, Delphinidin: 0.05mg, Delphinidin: 0.05mg, Delphinidin: 0.05mg Pelargonidin: 0.04mg, Pelargonidin: 0.04mg, Pelargonidin: 0.04mg, Pelargonidin: 0.04mg Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg Epicatechin: 0.13mg, Epicatechin: 0.13mg, Epicatechin: 0.13mg, Epicatechin: 0.13mg Epigallocatechin 3-gallate: 0.02mg, Epigallocatechin 3-gallate: 0.02mg, Epigallocatechin 3-gallate: 0.02mg, Epigallocatechin 3-gallate: 0.02mg Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

Nutrients (% of daily need)

Calories: 563.54kcal (28.18%), Fat: 30.24g (46.52%), Saturated Fat: 6.5g (40.65%), Carbohydrates: 70.18g (23.39%), Net Carbohydrates: 69.14g (25.14%), Sugar: 48.75g (54.17%), Cholesterol: 42.14mg (14.05%), Sodium: 531.14mg (23.09%), Alcohol: 0.17g (100%), Alcohol %: 0.15% (100%), Protein: 4.32g (8.63%), Vitamin A: 1345.82IU (26.92%), Selenium: 11.3µg (16.14%), Vitamin B1: 0.18mg (12.12%), Vitamin B2: 0.21mg (12.1%), Folate: 46.78µg (11.69%), Manganese: 0.18mg (9.12%), Vitamin E: 1.29mg (8.61%), Phosphorus: 84.39mg (8.44%), Calcium: 82.18mg (8.22%), Iron: 1.4mg (7.76%), Vitamin B3: 1.29mg (6.45%), Fiber: 1.04g (4.18%), Vitamin C: 2.92mg (3.54%), Vitamin B5: 0.34mg (3.44%), Copper: 0.07mg (3.31%), Vitamin B12: 0.19µg (3.14%), Potassium: 91.49mg (2.61%), Magnesium: 10.2mg (2.55%), Zinc: 0.36mg (2.42%), Vitamin D: 0.33µg (2.21%), Vitamin B6: 0.04mg (2.19%)