



Raspberry-White Chocolate Cream Cake

READY IN



245 min.

SERVINGS



16

CALORIES



418 kcal

DESSERT

Ingredients

- 0.3 cup granulated sugar
- 2 tablespoons cornstarch
- 0.1 teaspoon salt
- 1 cup raspberries
- 1 tablespoon butter
- 0.1 teaspoon almond extract
- 1 serving food coloring red
- 3 oz chocolate white chopped (from 6-oz package)
- 2.3 cups flour all-purpose

- 1.5 cups granulated sugar
- 2.3 teaspoons double-acting baking powder
- 0.5 teaspoon salt
- 1.7 cups whipping cream
- 3 eggs
- 1 teaspoon almond extract
- 3 oz chocolate white chopped (from 6-oz package)
- 3 cups powdered sugar
- 2 tablespoons raspberries
- 2 tablespoons butter softened
- 0.3 teaspoon almond extract

Equipment

- bowl
- sauce pan
- oven
- wire rack
- hand mixer
- toothpicks

Directions

- In 1 1/2-quart saucepan, mix 1/4 cup sugar, the cornstarch and 1/8 teaspoon salt; stir in 1 cup wine cooler. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute; remove from heat. Stir in 1 tablespoon butter, 1/8 teaspoon almond extract and 2 or 3 drops red food color. Cover and refrigerate until chilled.
- Heat oven to 350°F. Grease and flour bottoms and sides of two 8- or 9-inch round cake pans. In 1-quart saucepan, melt 3 ounces baking bars over low heat, stirring occasionally; cool.
- In medium bowl, mix flour, 1 1/2 cups granulated sugar, the baking powder and 1/2 teaspoon salt; set aside. In chilled large bowl, beat whipping cream with electric mixer on high speed until stiff peaks form; set aside. In medium bowl, beat eggs on high speed about 5 minutes or

until thick and lemon colored; beat in melted baking bars and 1 teaspoon almond extract on low speed.

- Fold egg mixture into whipped cream.
- Add flour mixture, about 1/2 cup at a time, folding gently after each addition until blended.
- Pour into pans.
- Bake 8-inch rounds 35 to 40 minutes, 9-inch rounds 30 to 35 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans. Cool completely on cooling rack, about 1 hour.
- In 1-quart saucepan, melt 3 ounces baking bars over low heat, stirring occasionally; cool. Beat melted baking bars and remaining frosting ingredients with electric mixer on medium speed until smooth and spreadable. If necessary, stir in additional wine cooler, 1 teaspoon at a time.
- Fill cake layers with raspberry filling.
- Spread frosting over side and top of cake.

Nutrition Facts

PROTEIN 4.07% **FAT 32.94%** **CARBS 62.99%**

Properties

Glycemic Index:31.2, Glycemic Load:29.64, Inflammation Score:-4, Nutrition Score:5.7939130223316%

Flavonoids

Cyanidin: 4.28mg, Cyanidin: 4.28mg, Cyanidin: 4.28mg, Cyanidin: 4.28mg Petunidin: 0.03mg, Petunidin: 0.03mg, Petunidin: 0.03mg, Petunidin: 0.03mg Delphinidin: 0.12mg, Delphinidin: 0.12mg, Delphinidin: 0.12mg, Delphinidin: 0.12mg Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg Pelargonidin: 0.09mg, Pelargonidin: 0.09mg, Pelargonidin: 0.09mg, Pelargonidin: 0.09mg Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg Catechin: 0.12mg, Catechin: 0.12mg, Catechin: 0.12mg, Catechin: 0.12mg Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg Epicatechin: 0.33mg, Epicatechin: 0.33mg, Epicatechin: 0.33mg, Epicatechin: 0.33mg Epigallocatechin 3-gallate: 0.05mg, Epigallocatechin 3-gallate: 0.05mg, Epigallocatechin 3-gallate: 0.05mg, Epigallocatechin 3-gallate: 0.05mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg

Nutrients (% of daily need)

Calories: 417.95kcal (20.9%), Fat: 15.56g (23.94%), Saturated Fat: 8.49g (53.06%), Carbohydrates: 66.96g (22.32%), Net Carbohydrates: 65.85g (23.94%), Sugar: 51.37g (57.07%), Cholesterol: 60.94mg (20.31%), Sodium: 204.43mg (8.89%), Alcohol: 0.12g (100%), Alcohol %: 0.13% (100%), Protein: 4.32g (8.64%), Selenium: 10.03µg

(14.33%), Vitamin B2: 0.21mg (12.61%), Vitamin B1: 0.16mg (10.42%), Vitamin A: 509.16IU (10.18%), Folate: 39.77µg (9.94%), Manganese: 0.19mg (9.47%), Phosphorus: 84.2mg (8.42%), Calcium: 81.51mg (8.15%), Iron: 1.17mg (6.48%), Vitamin B3: 1.2mg (5.99%), Fiber: 1.11g (4.45%), Vitamin E: 0.59mg (3.93%), Vitamin D: 0.56µg (3.74%), Vitamin B5: 0.36mg (3.64%), Vitamin C: 2.66mg (3.22%), Vitamin B12: 0.18µg (2.92%), Potassium: 100.93mg (2.88%), Zinc: 0.41mg (2.75%), Copper: 0.05mg (2.64%), Magnesium: 10.23mg (2.56%), Vitamin K: 2.57µg (2.45%), Vitamin B6: 0.04mg (2.09%)