



Silver Anniversary Cake

READY IN



45 min.

SERVINGS



10

CALORIES



693 kcal

Ingredients

- ☐ 0.8 teaspoon almond extract
- ☐ 1 tablespoon double-acting baking powder
- ☐ 4.5 cups cake flour sifted
- ☐ 9 egg whites
- ☐ 10 servings silver balls
- ☐ 1.8 cups milk
- ☐ 10 servings silver ribbon
- ☐ 0.5 teaspoon salt
- ☐ 1.5 cups shortening
- ☐ 2.3 cups sugar

- ☐ 10 servings bride and groom miniature
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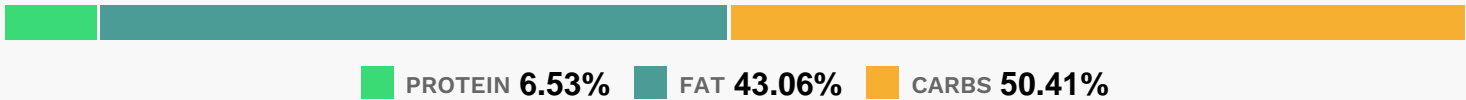
Equipment

- ☐ oven
- ☐ cake form

Directions

- ☐ Cream shortening; gradually add sugar, beating until light and fluffy.
- ☐ Combine flour, baking powder, and salt; add to creamed mixture alternately with milk, beginning and ending with flour mixture. Stir in almond extract.
- ☐ Beat egg whites (at room temperature) until stiff peaks form; fold into batter. Spoon batter into 1 greased and floured 8- inch round cake pan and 1 greased and floured 10-inch round cake pan.
- ☐ Bake 8-inch layer at 350 for 30 minutes and 10-inch layer at 350 for 45 minutes or until a wooden pick inserted in center comes out clean. Cool in pans 10 minutes; remove layers from pans, and cool completely on wire racks.
- ☐ Slice each layer in half horizontally; spread Divinity Frosting between sliced layers, placing larger layer, bottom side down, on cake plate.
- ☐ Spread top and sides of bottom layer with Divinity Frosting.
- ☐ Place smaller layer, bottom side down, in middle of larger layer.
- ☐ Spread top and sides of top layer with Divinity Frosting. Decorate with silver ribbon and balls, and place miniature bride and groom on top layer.

Nutrition Facts



Properties

Glycemic Index:26.71, Glycemic Load:58.91, Inflammation Score:-2, Nutrition Score:8.5795651989301%

Nutrients (% of daily need)

Calories: 692.97kcal (34.65%), Fat: 33.48g (51.51%), Saturated Fat: 8.7g (54.36%), Carbohydrates: 88.19g (29.4%), Net Carbohydrates: 86.83g (31.58%), Sugar: 47.37g (52.63%), Cholesterol: 5.84mg (1.95%), Sodium: 307.91mg (13.39%), Alcohol: 0.1g (100%), Alcohol %: 0.06% (100%), Protein: 11.43g (22.86%), Selenium: 29.06µg (41.52%), Manganese: 0.45mg (22.66%), Vitamin K: 16.66µg (15.86%), Vitamin E: 2.13mg (14.21%), Calcium: 136.5mg (13.65%), Phosphorus: 131.98mg (13.2%), Vitamin B2: 0.22mg (13.08%), Vitamin B5: 0.67mg (6.73%), Magnesium: 22.71mg (5.68%), Copper: 0.11mg (5.65%), Vitamin B1: 0.08mg (5.57%), Fiber: 1.35g (5.41%), Folate: 19.69µg (4.92%), Potassium: 168.79mg (4.82%), Iron: 0.85mg (4.74%), Zinc: 0.69mg (4.59%), Vitamin B12: 0.26µg (4.36%), Vitamin B3: 0.7mg (3.51%), Vitamin D: 0.47µg (3.13%), Vitamin B6: 0.05mg (2.62%), Vitamin A: 70.37IU (1.41%)