



Strawberry-Amaretto Cake

READY IN



145 min.

SERVINGS



12

CALORIES



434 kcal

DESSERT

Ingredients

- ☐ 0.3 cup amaretto
- ☐ 0.5 cup amaretto
- ☐ 3 egg whites
- ☐ 0.3 cup powdered sugar
- ☐ 1 cup slivered almonds
- ☐ 1 cup strawberries fresh thinly sliced
- ☐ 6 large strawberries fresh cut in half
- ☐ 0.3 cup vegetable oil
- ☐ 0.8 cup water

- ☐ 1.5 cups whipping cream
- ☐ 1 box cake mix white

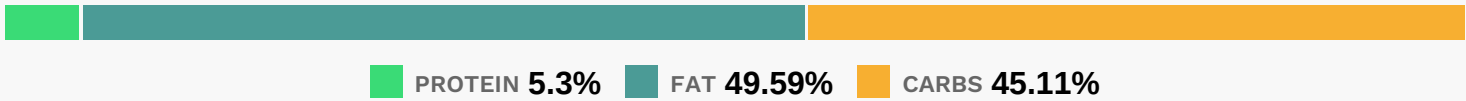
Equipment

- ☐ food processor
- ☐ bowl
- ☐ oven
- ☐ blender
- ☐ hand mixer

Directions

- ☐ Heat oven to 350F (325F for dark or nonstick pans). Grease and lightly flour two 8- or 9-inch round cake pans.
- ☐ Place almonds in food processor or blender. Cover; process until almonds are finely ground.
- ☐ In large bowl, beat almonds and remaining cake ingredients with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally.
- ☐ Pour into pans.
- ☐ Bake and cool as directed on box for 8- or 9-inch rounds.
- ☐ In chilled large bowl, beat amaretto cream ingredients with electric mixer on high speed until soft peaks form.
- ☐ Place 1 cake layer, rounded side down, on serving plate.
- ☐ Spread with 1/2 cup amaretto cream; arrange sliced strawberries evenly on top. Top with second cake layer, rounded side up. Frost side and top of cake with remaining amaretto cream. Just before serving, garnish with strawberry halves. Store loosely covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:7.5, Glycemic Load:0.66, Inflammation Score:-5, Nutrition Score:9.7004346717959%

Flavonoids

Cyanidin: 0.65mg, Cyanidin: 0.65mg, Cyanidin: 0.65mg, Cyanidin: 0.65mg Petunidin: 0.03mg, Petunidin: 0.03mg, Petunidin: 0.03mg, Petunidin: 0.03mg Delphinidin: 0.08mg, Delphinidin: 0.08mg, Delphinidin: 0.08mg, Delphinidin: 0.08mg Pelargonidin: 6.34mg, Pelargonidin: 6.34mg, Pelargonidin: 6.34mg, Pelargonidin: 6.34mg Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg Catechin: 0.91mg, Catechin: 0.91mg, Catechin: 0.91mg, Catechin: 0.91mg Epigallocatechin: 0.43mg, Epigallocatechin: 0.43mg, Epigallocatechin: 0.43mg, Epigallocatechin: 0.43mg Epicatechin: 0.16mg, Epicatechin: 0.16mg, Epicatechin: 0.16mg, Epicatechin: 0.16mg Epicatechin 3-gallate: 0.04mg, Epicatechin 3-gallate: 0.04mg, Epicatechin 3-gallate: 0.04mg, Epicatechin 3-gallate: 0.04mg Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg Naringenin: 0.1mg, Naringenin: 0.1mg, Naringenin: 0.1mg, Naringenin: 0.1mg Isorhamnetin: 0.24mg, Isorhamnetin: 0.24mg, Isorhamnetin: 0.24mg, Isorhamnetin: 0.24mg Kaempferol: 0.16mg, Kaempferol: 0.16mg, Kaempferol: 0.16mg, Kaempferol: 0.16mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.32mg, Quercetin: 0.32mg, Quercetin: 0.32mg, Quercetin: 0.32mg Gallocatechin: 0.01mg, Gallocatechin: 0.01mg, Gallocatechin: 0.01mg, Gallocatechin: 0.01mg

Nutrients (% of daily need)

Calories: 434.28kcal (21.71%), Fat: 23.01g (35.4%), Saturated Fat: 8.97g (56.05%), Carbohydrates: 47.09g (15.7%), Net Carbohydrates: 44.98g (16.36%), Sugar: 27.88g (30.98%), Cholesterol: 33.62mg (11.21%), Sodium: 321.36mg (13.97%), Alcohol: 3.84g (100%), Alcohol %: 3.18% (100%), Caffeine: 3.84mg (1.28%), Protein: 5.53g (11.06%), Vitamin E: 3.52mg (23.48%), Phosphorus: 213.87mg (21.39%), Manganese: 0.4mg (19.81%), Vitamin C: 15.17mg (18.39%), Vitamin B2: 0.29mg (17.22%), Calcium: 143.42mg (14.34%), Vitamin K: 13.81µg (13.15%), Folate: 41.73µg (10.43%), Selenium: 6.63µg (9.47%), Magnesium: 35.85mg (8.96%), Vitamin A: 440.48IU (8.81%), Fiber: 2.11g (8.44%), Vitamin B1: 0.12mg (8.33%), Copper: 0.15mg (7.66%), Vitamin B3: 1.5mg (7.5%), Iron: 1.33mg (7.37%), Potassium: 176.66mg (5.05%), Zinc: 0.59mg (3.96%), Vitamin D: 0.48µg (3.17%), Vitamin B5: 0.29mg (2.91%), Vitamin B6: 0.05mg (2.36%)