



## Strawberry and White Chocolate Buttercream Cake

READY IN



125 min.

SERVINGS



8

CALORIES



484 kcal

DESSERT

### Ingredients

- 0.5 teaspoon almond extract
- 8 oz chocolate white chopped
- 2 tablespoons butter softened cut into pieces,
- 3 tablespoons butter softened
- 1 eggs
- 2 cups strawberries fresh whole thinly sliced
- 0.5 cup water
- 0.7 cup whipping cream

1.7 cups cake mix yellow

## Equipment

- bowl
- frying pan
- sauce pan
- oven
- knife
- wire rack
- hand mixer
- cake form

## Directions

- Heat oven to 350F (325F for dark or nonstick pan). Generously spray bottom and side of 8- or 9-inch round cake pan with baking spray with flour.
- In large bowl, beat cake mix, water, 3 tablespoons butter, the almond extract and egg with electric mixer on low speed until moistened, then on medium speed 2 minutes, scraping bowl occasionally.
- Pour into pan.
- Bake as directed on box for 8- or 9-inch rounds. Cool in pan 10 minutes.
- Remove from pan to cooling rack. Cool completely, about 1 hour.
- Meanwhile, place white chocolate and 2 tablespoons butter in medium metal bowl. In 1-quart saucepan, heat whipping cream over medium heat just to boiling. Immediately pour hot cream over white chocolate and butter.
- Let stand about 5 minutes or until mixture is melted and smooth when stirred.
- Let stand until room temperature, about 1 hour.
- Beat cooled white chocolate mixture on high speed until fluffy.
- Cut cake horizontally in half, using long, sharp knife. On serving plate, place 1 layer, cut side up.
- Spread with 1/2 of the filling; top with 1/2 of the strawberries.
- Add remaining cake layer, cut side down.

Spread remaining filling over top of cake; top with remaining strawberries. Store covered in refrigerator.

## Nutrition Facts

**PROTEIN 4.12%** **FAT 46.42%** **CARBS 49.46%**

### Properties

Glycemic Index:26.25, Glycemic Load:12.53, Inflammation Score:-5, Nutrition Score:8.9195651593416%

### Flavonoids

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### Nutrients (% of daily need)

Calories: 484.46kcal (24.22%), Fat: 25.36g (39.01%), Saturated Fat: 15.53g (97.09%), Carbohydrates: 60.81g (20.27%), Net Carbohydrates: 59.44g (21.61%), Sugar: 40.46g (44.96%), Cholesterol: 67.64mg (22.55%), Sodium: 454.89mg (19.78%), Alcohol: 0.09g (100%), Alcohol %: 0.07% (100%), Protein: 5.06g (10.12%), Vitamin C: 21.43mg (25.97%), Phosphorus: 235.84mg (23.58%), Calcium: 184.92mg (18.49%), Vitamin B2: 0.27mg (15.73%), Folate: 47.78µg (11.95%), Manganese: 0.24mg (11.88%), Vitamin A: 552.74IU (11.05%), Vitamin B1: 0.15mg (9.8%), Vitamin E: 1.27mg (8.49%), Vitamin B3: 1.51mg (7.56%), Iron: 1.36mg (7.55%), Selenium: 5.27µg (7.53%), Vitamin K: 6.06µg (5.78%), Fiber: 1.37g (5.47%), Vitamin B5: 0.54mg (5.41%), Potassium: 188.23mg (5.38%), Vitamin B12: 0.3µg (5.06%), Vitamin B6: 0.09mg (4.37%), Copper: 0.08mg (3.92%), Magnesium: 15.41mg (3.85%), Zinc: 0.52mg (3.48%), Vitamin D: 0.43µg (2.85%)