



Strawberry Layer Cake

 Vegetarian

READY IN



45 min.

SERVINGS



16

CALORIES



335 kcal

DESSERT

Ingredients

- 2.3 teaspoons double-acting baking powder
- 0.3 cup butter softened
- 0.5 cup butter softened
- 2 large egg whites
- 2 large eggs
- 2.3 cups flour all-purpose
- 2 tablespoons grand marnier orange-flavored (liqueur)
- 1.5 cups granulated sugar

- 1 cup buttermilk low-fat
- 3 cups powdered sugar
- 0.3 teaspoon food coloring red
- 0.1 teaspoon salt
- 1.3 cups strawberries sliced

Equipment

- food processor
- bowl
- oven
- knife
- whisk
- wire rack
- blender
- measuring cup

Directions

- Preheat oven to 35
- To prepare cake, place sliced strawberries in a food processor; process until smooth.
- Weigh or lightly spoon flour into dry measuring cups; level with a knife.
- Combine flour, baking powder, and salt, stirring with a whisk.
- Place granulated sugar and 1/2 cup butter in a large bowl; beat with a mixer at medium speed until well blended.
- Add eggs, one at a time, beating well after each addition. Beat in egg whites.
- Add flour mixture and buttermilk alternately to sugar mixture, beginning and ending with flour mixture.
- Add pureed strawberries and food coloring; beat just until blended.
- Divide batter between 2 (8-inch) round cake pans coated with cooking spray.

- Bake at 350 for 30 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on a wire rack for 10 minutes.
- Remove from pans; cool completely on wire racks.
- To prepare frosting, place cream cheese, 1/3 cup butter, and liqueur in a medium bowl; beat with a mixer at medium speed until blended. Gradually add powdered sugar, and beat just until blended.
- Place 1 cake layer on a plate; spread with 1/2 cup frosting. Top with remaining cake layer.
- Spread remaining frosting over top and sides of cake.
- Cut 1 whole strawberry into thin slices, cutting to, but not through, the stem end. Fan strawberry on top of cake just before serving, if desired.
- Cut remaining 11 strawberries in half.
- Garnish cake with strawberry halves, if desired.

Nutrition Facts

■ PROTEIN **4.41%** ■ FAT **28.25%** ■ CARBS **67.34%**

Properties

Glycemic Index:23.57, Glycemic Load:23.2, Inflammation Score:-3, Nutrition Score:4.87956520008%

Flavonoids

Cyanidin: 0.19mg, Cyanidin: 0.19mg, Cyanidin: 0.19mg, Cyanidin: 0.19mg Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg Delphinidin: 0.03mg, Delphinidin: 0.03mg, Delphinidin: 0.03mg, Delphinidin: 0.03mg Pelargonidin: 2.8mg, Pelargonidin: 2.8mg, Pelargonidin: 2.8mg, Pelargonidin: 2.8mg Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg Catechin: 0.35mg, Catechin: 0.35mg, Catechin: 0.35mg, Catechin: 0.35mg Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg Epicatechin: 0.05mg, Epicatechin: 0.05mg, Epicatechin: 0.05mg, Epicatechin: 0.05mg Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg

Nutrients (% of daily need)

Calories: 335.22kcal (16.76%), Fat: 10.62g (16.34%), Saturated Fat: 6.4g (40.02%), Carbohydrates: 56.97g (18.99%), Net Carbohydrates: 56.27g (20.46%), Sugar: 42.7g (47.44%), Cholesterol: 49.27mg (16.42%), Sodium: 192.99mg (8.39%), Alcohol: 0.49g (100%), Alcohol %: 0.56% (100%), Protein: 3.73g (7.45%), Selenium: 9.42µg (13.46%),

Vitamin B2: 0.17mg (10.07%), Vitamin B1: 0.15mg (9.94%), Folate: 39.08µg (9.77%), Manganese: 0.17mg (8.39%),
Vitamin C: 6.76mg (8.2%), Vitamin A: 337.6IU (6.75%), Phosphorus: 63.3mg (6.33%), Calcium: 61.96mg (6.2%), Iron:
1.07mg (5.95%), Vitamin B3: 1.11mg (5.53%), Fiber: 0.7g (2.8%), Vitamin E: 0.39mg (2.6%), Vitamin B5: 0.25mg
(2.49%), Potassium: 78.36mg (2.24%), Magnesium: 8.63mg (2.16%), Copper: 0.04mg (2.08%), Zinc: 0.3mg (1.99%),
Vitamin B12: 0.11µg (1.87%), Vitamin B6: 0.03mg (1.47%), Vitamin K: 1.16µg (1.11%)