



Strawberry White Chocolate Champagne Cake

READY IN



130 min.

SERVINGS



10

CALORIES



671 kcal

DESSERT

Ingredients

- 1 box betty delights super strawberry cake mix
- 1 cup sparkling wine room temperature ()
- 0.3 cup vegetable oil
- 3 eggs
- 1 cup butter softened
- 12 oz peppermint candies white cooled melted
- 1 cup powdered sugar
- 1 teaspoon vanilla

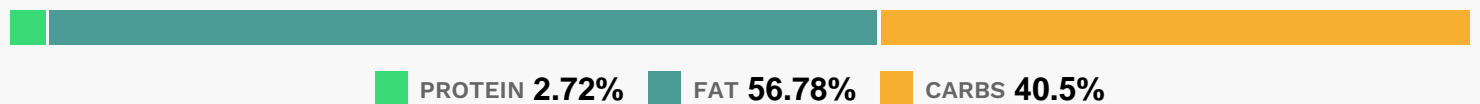
Equipment

- bowl
- oven
- hand mixer
- toothpicks

Directions

- Heat oven to 350°F (325°F for dark or nonstick pans). Spray bottom and sides of 2 (8-inch) heart-shaped or round cake pans with cooking spray.
- In large bowl, beat cake mix, champagne, oil and eggs with electric mixer on medium speed 2 minutes on medium speed, scraping bowl occasionally. Divide batter evenly between pans.
- Bake 26 to 31 minutes or until toothpick inserted in center comes out clean. Cool in pans 10 minutes.
- Remove cakes from pans to cooling racks. Cool completely, about 1 hour.
- Meanwhile, in large bowl, beat butter with electric mixer on medium speed until creamy.
- Add melted and slightly cooled white vanilla baking chips; beat until smooth and combined.
- Add powdered sugar and vanilla; beat until well combined.
- To make cake flat, cut off rounded top of 1 cake.
- Place cake, cut side down, on serving plate. Frost top of cake. Top with second cake, rounded side up. Frost side and top of cake. Store loosely covered at room temperature.

Nutrition Facts



Properties

Glycemic Index:5, Glycemic Load:0.01, Inflammation Score:-3, Nutrition Score:4.4743477598481%

Nutrients (% of daily need)

Calories: 670.83kcal (33.54%), Fat: 42.2g (64.93%), Saturated Fat: 24.77g (154.83%), Carbohydrates: 67.73g (22.58%), Net Carbohydrates: 67.73g (24.63%), Sugar: 52.53g (58.37%), Cholesterol: 97.91mg (32.64%), Sodium:

479.07mg (20.83%), Alcohol: 1.65g (100%), Alcohol %: 1.34% (100%), Protein: 4.56g (9.11%), Calcium: 146.51mg (14.65%), Vitamin K: 14.99µg (14.28%), Vitamin A: 638.55IU (12.77%), Vitamin B1: 0.13mg (8.49%), Vitamin E: 1.26mg (8.4%), Vitamin B2: 0.14mg (8.36%), Selenium: 4.4µg (6.28%), Iron: 1.06mg (5.89%), Vitamin B3: 0.85mg (4.24%), Phosphorus: 35.15mg (3.51%), Folate: 13.15µg (3.29%), Vitamin B12: 0.16µg (2.6%), Vitamin B5: 0.23mg (2.27%), Vitamin D: 0.26µg (1.76%), Zinc: 0.21mg (1.41%), Vitamin B6: 0.03mg (1.4%), Potassium: 45.26mg (1.29%), Magnesium: 4.45mg (1.11%)