



Strawberry White Chocolate Champagne Cake

 Vegetarian

READY IN



135 min.

SERVINGS



10

CALORIES



587 kcal

DESSERT

Ingredients

- 3 eggs
- 12 oz vanilla extract white cooled melted
- 1 cup powdered sugar
- 1.3 cups sparkling wine
- 1 box betty delights super strawberry cake mix
- 1 cup butter unsalted softened
- 1 teaspoon vanilla
- 0.3 cup vegetable oil

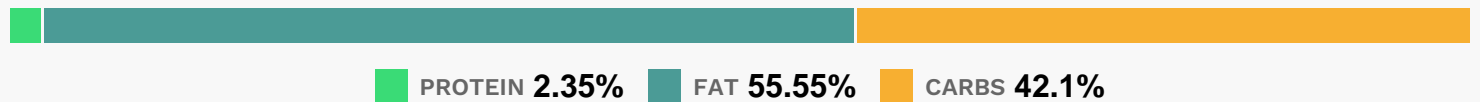
Equipment

- bowl
- oven
- hand mixer
- toothpicks

Directions

- Heat oven to 350F. Spray bottom and sides of 2 (8-inch) heart-shaped or round cake pans with baking spray with flour.
- In large bowl, beat cake mix, champagne, oil and eggs with electric mixer on low speed 30 seconds or until combined; beat 2 minutes on medium speed. Divide batter evenly between cake pans.
- Bake 30 to 35 minutes or until toothpick inserted in center comes out clean. Cool cakes in pans 15 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 chocolate 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 sides and top of cake.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-4, Nutrition Score:4.9217391065929%

Nutrients (% of daily need)

Calories: 586.97kcal (29.35%), Fat: 30.47g (46.87%), Saturated Fat: 14.69g (91.8%), Carbohydrates: 51.94g (17.31%), Net Carbohydrates: 51.94g (18.89%), Sugar: 37.59g (41.76%), Cholesterol: 97.91mg (32.64%), Sodium: 317.99mg (13.83%), Alcohol: 13.73g (100%), Alcohol %: 10.72% (100%), Protein: 2.9g (5.8%), Vitamin K: 14.99µg (14.28%), Vitamin A: 638.55IU (12.77%), Vitamin B2: 0.18mg (10.3%), Calcium: 99.75mg (9.98%), Vitamin B1: 0.13mg (8.74%), Vitamin E: 1.26mg (8.4%), Selenium: 4.41µg (6.3%), Iron: 1.12mg (6.25%), Vitamin B3: 1mg (4.99%), Manganese: 0.08mg (4.21%), Vitamin D: 0.6µg (4.03%), Phosphorus: 38.07mg (3.81%), Folate: 13.21µg (3.3%), Potassium: 100.8mg (2.88%), Vitamin B12: 0.16µg (2.6%), Vitamin B5: 0.24mg (2.39%), Magnesium: 9.12mg (2.28%), Copper: 0.04mg (2.1%), Vitamin B6: 0.04mg (1.9%), Zinc: 0.25mg (1.69%)