



## Swiss White Chocolate Cake

 Vegetarian

READY IN



55 min.

SERVINGS



15

CALORIES



276 kcal

DESSERT

### Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 1 cup butter
- ☐ 1 cup buttermilk
- ☐ 4 egg whites beaten
- ☐ 4 egg yolks
- ☐ 2.5 cups flour all-purpose sifted
- ☐ 1 teaspoon vanilla extract
- ☐ 0.5 cup water hot

- ☐ 1 ounce chocolate white
- ☐ 1 cup sugar white

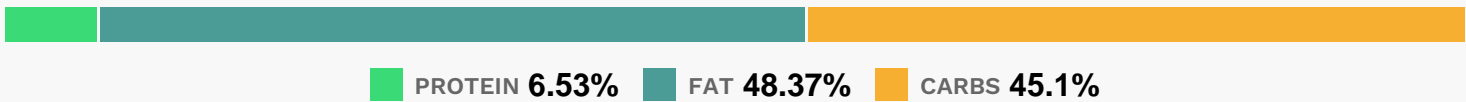
## Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ mixing bowl
- ☐ toothpicks

## Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour and baking soda; set aside.
- ☐ Chop the white chocolate and place it in a medium bowl.
- ☐ Pour the hot water over it and stir until chocolate is melted and smooth. Allow to cool to room temperature.
- ☐ In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the egg yolks one at a time, then stir in the melted white chocolate and vanilla. Beat in the flour mixture alternately with the buttermilk, mixing just until incorporated.
- ☐ In a large glass or metal mixing bowl, beat egg whites until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain.
- ☐ Pour batter into prepared pan.
- ☐ Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

## Nutrition Facts



## Properties

Glycemic Index:19.74, Glycemic Load:21.84, Inflammation Score:-4, Nutrition Score:5.2178260973128%

Nutrients (% of daily need)

Calories: 276.16kcal (13.81%), Fat: 14.94g (22.99%), Saturated Fat: 8.94g (55.87%), Carbohydrates: 31.35g (10.45%), Net Carbohydrates: 30.78g (11.19%), Sugar: 15.39g (17.09%), Cholesterol: 86.53mg (28.84%), Sodium: 205.32mg (8.93%), Alcohol: 0.09g (100%), Alcohol %: 0.13% (100%), Protein: 4.54g (9.08%), Selenium: 12.26µg (17.51%), Vitamin B1: 0.18mg (12.12%), Vitamin B2: 0.2mg (12.01%), Folate: 46.84µg (11.71%), Vitamin A: 474.36IU (9.49%), Manganese: 0.15mg (7.38%), Vitamin B3: 1.28mg (6.38%), Phosphorus: 62.99mg (6.3%), Iron: 1.12mg (6.24%), Calcium: 36.07mg (3.61%), Vitamin B12: 0.21µg (3.51%), Vitamin E: 0.52mg (3.45%), Vitamin B5: 0.34mg (3.39%), Vitamin D: 0.47µg (3.11%), Zinc: 0.35mg (2.33%), Fiber: 0.57g (2.27%), Copper: 0.04mg (2.15%), Potassium: 71.86mg (2.05%), Magnesium: 7.94mg (1.99%), Vitamin B6: 0.03mg (1.69%), Vitamin K: 1.38µg (1.31%)