



Tiramisù Layer Cake

READY IN



400 min.

SERVINGS



12

CALORIES



411 kcal

DESSERT

Ingredients

- 1 teaspoon almond extract
- 1 tablespoon double-acting baking powder
- 0.5 cup butter softened
- 12 servings coffee syrup
- 6 egg whites
- 3 cups flour all-purpose
- 0.7 cup milk
- 12 servings raspberries fresh red
- 1 teaspoon salt

- 0.5 cup shortening
- 2 cups sugar
- 1 tablespoon vanilla bean paste

Equipment

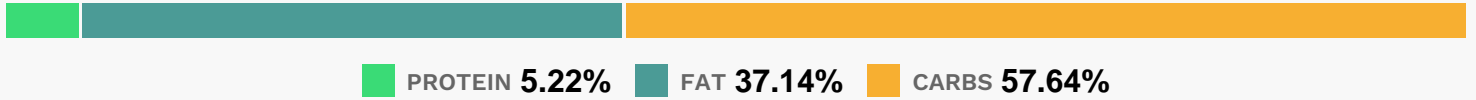
- oven
- hand mixer

Directions

- Preheat oven to 35
- Beat butter and shortening at medium speed with an electric mixer until fluffy; gradually add sugar, beating well.
- Stir together milk and 2/3 cup water.
- Combine flour and next 2 ingredients; add to butter mixture alternately with milk mixture, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Stir in vanilla bean paste and almond extract.
- Beat egg whites at high speed until stiff peaks form, and fold into batter. Spoon batter into 3 greased and floured 8-inch round cake pans.
- Bake at 350 for 25 to 30 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans to wire racks, and cool completely (about 1 hour).
- Meanwhile, prepare Coffee Syrup.
- Prepare Mascarpone Frosting. Pierce cake layers with a wooden pick, making holes 1 inch apart.
- Brush or spoon coffee Syrup over layers.
- Place 1 cake layer, brushed side up, on a cake stand or serving plate.
- Spread top with 1 1/3 cups Mascarpone Frosting. Top with second cake layer, brushed side up, and spread with 1 1/3 cups Mascarpone Frosting. Top with remaining cake layer, brushed side up.
- Spread top and sides of cake with remaining Mascarpone Frosting. Chill 4 hours before serving.

Garnish, if desired.

Nutrition Facts



Properties

Glycemic Index:35.42, Glycemic Load:41.69, Inflammation Score:-3, Nutrition Score:6.4247825456702%

Nutrients (% of daily need)

Calories: 411.07kcal (20.55%), Fat: 17.09g (26.29%), Saturated Fat: 7.3g (45.61%), Carbohydrates: 59.67g (19.89%), Net Carbohydrates: 58.78g (21.38%), Sugar: 35.45g (39.39%), Cholesterol: 21.96mg (7.32%), Sodium: 392.27mg (17.06%), Alcohol: 0.11g (100%), Alcohol %: 0.13% (100%), Protein: 5.4g (10.8%), Selenium: 14.16µg (20.23%), Vitamin B1: 0.26mg (17.07%), Vitamin B2: 0.25mg (14.67%), Folate: 58.15µg (14.54%), Manganese: 0.22mg (10.99%), Vitamin B3: 1.88mg (9.41%), Iron: 1.61mg (8.94%), Calcium: 84.41mg (8.44%), Phosphorus: 74.37mg (7.44%), Vitamin K: 5.45µg (5.19%), Vitamin A: 258.74IU (5.17%), Vitamin E: 0.77mg (5.13%), Fiber: 0.89g (3.55%), Vitamin B5: 0.29mg (2.85%), Magnesium: 10.83mg (2.71%), Copper: 0.05mg (2.64%), Potassium: 84.92mg (2.43%), Zinc: 0.3mg (1.97%), Vitamin B12: 0.1µg (1.71%), Vitamin B6: 0.02mg (1.2%)