



White chocolate cake

READY IN



50 min.

SERVINGS



15

CALORIES



453 kcal

DESSERT

Ingredients

- ☐ 250 g pack butter softened
- ☐ 300 g self-raising flour
- ☐ 250 g golden caster sugar
- ☐ 0.5 tsp double-acting baking powder
- ☐ 4 eggs
- ☐ 150 ml pot natural yogurt
- ☐ 3 tbsp milk
- ☐ 1 tsp vanilla paste
- ☐ 200 g bar chocolate white chopped

- ☐ 300 g cheese cold soft
- ☐ 100 g icing sugar sifted
- ☐ 15 servings sweets

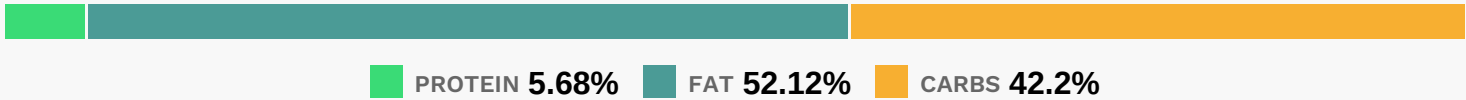
Equipment

- ☐ oven
- ☐ skewers

Directions

- ☐ Heat oven to 180C/160C fan/gas
- ☐ Grease a 20 x 30cm tin, then line with baking parchment. Beat the butter, flour, sugar, baking powder, eggs, yogurt, milk and vanilla until lump-free. Stir in the chopped chocolate. Spoon into tin; bake for 25-30 mins until golden and risen and a skewer comes out clean. Cool in the tin.
- ☐ Melt the rest of the chocolate. Stir icing sugar into soft cheese, then the chocolate until smooth. Chill, spread over the cake, then cut into squares and decorate.

Nutrition Facts



Properties

Glycemic Index:27.53, Glycemic Load:15.85, Inflammation Score:-4, Nutrition Score:5.6073912855076%

Nutrients (% of daily need)

Calories: 452.5kcal (22.63%), Fat: 26.56g (40.86%), Saturated Fat: 15.88g (99.26%), Carbohydrates: 48.38g (16.13%), Net Carbohydrates: 47.87g (17.41%), Sugar: 33.05g (36.72%), Cholesterol: 104.19mg (34.73%), Sodium: 225.98mg (9.83%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 6.51g (13.01%), Selenium: 14.55µg (20.79%), Vitamin A: 767.97IU (15.36%), Phosphorus: 108.39mg (10.84%), Vitamin B2: 0.17mg (10.29%), Calcium: 98.63mg (9.86%), Manganese: 0.18mg (8.82%), Vitamin E: 0.9mg (5.98%), Vitamin B5: 0.55mg (5.54%), Vitamin B12: 0.31µg (5.1%), Potassium: 147.65mg (4.22%), Zinc: 0.61mg (4.09%), Folate: 16.24µg (4.06%), Magnesium: 13.29mg (3.32%), Copper: 0.07mg (3.29%), Iron: 0.59mg (3.26%), Vitamin B6: 0.06mg (2.92%), Vitamin K: 2.92µg (2.79%), Vitamin B1: 0.04mg (2.61%), Fiber: 0.51g (2.03%), Vitamin D: 0.28µg (1.85%), Vitamin B3: 0.36mg (1.81%)