



White Chocolate Sheet Cake with White Chocolate Frosting

READY IN



120 min.

SERVINGS



24

CALORIES



253 kcal

DESSERT

Ingredients

- ☐ 3 oz chocolate white chopped
- ☐ 0.5 cup butter softened
- ☐ 3 eggs
- ☐ 0.5 cup pecans toasted chopped
- ☐ 3 cups powdered sugar
- ☐ 1 cup cream sour
- ☐ 0.5 cup vegetable oil
- ☐ 2 tablespoons whipping cream

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- ☐ 1 box cake mix white

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ hand mixer
- ☐ toothpicks
- ☐ microwave

Directions

- ☐ Heat oven to 350F (325F for dark or nonstick pan.) Spray bottom and sides of 15x10x1-inch pan with baking spray with flour.
- ☐ In small microwavable bowl, microwave 3 oz white chocolate and 2 tablespoons cream uncovered on High 1 minute, stirring every 30 seconds, until smooth. Cool 10 to 15 minutes.
- ☐ In large bowl, beat cake mix, sour cream, oil, eggs and chocolate mixture with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally.
- ☐ Pour into pan.
- ☐ Bake 21 to 25 minutes or until toothpick inserted in center comes out clean. Cool completely, about 1 hour.
- ☐ In small microwavable bowl, microwave 3 oz white chocolate and 3 tablespoons cream uncovered on High 1 minute, stirring every 30 seconds, until smooth. Cool 10 to 15 minutes.
- ☐ In medium bowl, beat butter and 2 cups of the powdered sugar with electric mixer on medium speed until blended.
- ☐ Add white chocolate mixture; blend well.
- ☐ Add remaining powdered sugar; beat until smooth.
- ☐ Spread frosting over cake; sprinkle with pecans. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:3.33, Glycemic Load:1.47, Inflammation Score:-2, Nutrition Score:3.6339130168376%

Flavonoids

Cyanidin: 0.24mg, Cyanidin: 0.24mg, Cyanidin: 0.24mg, Cyanidin: 0.24mg Delphinidin: 0.17mg, Delphinidin: 0.17mg, Delphinidin: 0.17mg, Delphinidin: 0.17mg Catechin: 0.16mg, Catechin: 0.16mg, Catechin: 0.16mg, Catechin: 0.16mg Epigallocatechin: 0.13mg, Epigallocatechin: 0.13mg, Epigallocatechin: 0.13mg, Epigallocatechin: 0.13mg Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg Epigallocatechin 3–gallate: 0.05mg, Epigallocatechin 3–gallate: 0.05mg, Epigallocatechin 3–gallate: 0.05mg, Epigallocatechin 3–gallate: 0.05mg

Nutrients (% of daily need)

Calories: 252.77kcal (12.64%), Fat: 11.79g (18.14%), Saturated Fat: 4.04g (25.22%), Carbohydrates: 35.52g (11.84%), Net Carbohydrates: 35.06g (12.75%), Sugar: 26.35g (29.28%), Cholesterol: 30.39mg (10.13%), Sodium: 208.99mg (9.09%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.36g (4.72%), Phosphorus: 106.2mg (10.62%), Manganese: 0.15mg (7.49%), Calcium: 72.21mg (7.22%), Vitamin B2: 0.11mg (6.55%), Selenium: 4.33µg (6.18%), Vitamin A: 306.84IU (6.14%), Folate: 19.16µg (4.79%), Vitamin B1: 0.07mg (4.61%), Vitamin E: 0.6mg (3.98%), Iron: 0.6mg (3.34%), Vitamin B3: 0.58mg (2.92%), Vitamin K: 2.91µg (2.78%), Copper: 0.05mg (2.7%), Vitamin B5: 0.23mg (2.33%), Zinc: 0.34mg (2.27%), Magnesium: 7.52mg (1.88%), Fiber: 0.46g (1.85%), Potassium: 57.63mg (1.65%), Vitamin B12: 0.1µg (1.64%), Vitamin B6: 0.03mg (1.38%), Vitamin D: 0.16µg (1.07%)