



White Chocolate Strawberry Cake

READY IN



75 min.

SERVINGS



16

CALORIES



510 kcal

DESSERT

Ingredients

- ☐ 4 ounces chocolate baking squares white
- ☐ 2.5 teaspoons double-acting baking powder
- ☐ 1 cup butter softened
- ☐ 2.8 cups cake flour
- ☐ 4 cups confectioners' sugar
- ☐ 4 ounces cream cheese
- ☐ 4 eggs
- ☐ 3 tablespoons heavy whipping cream
- ☐ 1 cup milk

- ☐ 0.5 cup strawberries pureed
- ☐ 3 ounce strawberry jell-o flavored
- ☐ 1 teaspoon vanilla extract
- ☐ 2 cups sugar white

Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ toothpicks

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Grease two 9-inch round cake pans and line with waxed paper.
- ☐ Mix flour and baking powder in a bowl.
- ☐ Beat white sugar, butter, and gelatin together in a separate bowl until fluffy; add eggs, one at a time, beating well with each addition.
- ☐ Stir alternately flour mixture then milk, into sugar mixture to form a smooth batter. Stir vanilla extract and strawberries into batter until combined.
- ☐ Divide batter between prepared cake pans.
- ☐ Bake in the preheated oven until a toothpick inserted into the center of both cakes comes out clean, 25 to 30 minutes; cool completely.
- ☐ Stir cream cheese, white chocolate, and heavy whipping cream in a saucepan over medium heat until combined and white chocolate is melted, about 5 minutes.
- ☐ Stir confectioners' sugar into cream cheese mixture until a smooth frosting forms. Allow to cool and set.
- ☐ Spread a layer of frosting over the top of one cake.
- ☐ Place the second cake on top of frosting layer. Frost the top of second cake and sides of both cakes with remaining frosting.

Nutrition Facts



 **PROTEIN 4.89%**  **FAT 35.18%**  **CARBS 59.93%**

Properties

Glycemic Index:24.01, Glycemic Load:28.19, Inflammation Score:-4, Nutrition Score:7.3060871051705%

Flavonoids

Cyanidin: 0.08mg, Cyanidin: 0.08mg, Cyanidin: 0.08mg, Cyanidin: 0.08mg Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg Pelargonidin: 1.12mg, Pelargonidin: 1.12mg, Pelargonidin: 1.12mg, Pelargonidin: 1.12mg Catechin: 4.7mg, Catechin: 4.7mg, Catechin: 4.7mg, Catechin: 4.7mg Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg Epicatechin: 10.07mg, Epicatechin: 10.07mg, Epicatechin: 10.07mg, Epicatechin: 10.07mg Epicatechin 3–gallate: 0.01mg, Epicatechin 3–gallate: 0.01mg, Epicatechin 3–gallate: 0.01mg, Epicatechin 3–gallate: 0.01mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg

Nutrients (% of daily need)

Calories: 509.73kcal (25.49%), Fat: 20.65g (31.77%), Saturated Fat: 12.34g (77.16%), Carbohydrates: 79.17g (26.39%), Net Carbohydrates: 77.39g (28.14%), Sugar: 60.38g (67.09%), Cholesterol: 83.59mg (27.86%), Sodium: 229.72mg (9.99%), Alcohol: 0.09g (100%), Alcohol %: 0.08% (100%), Caffeine: 5.67mg (1.89%), Protein: 6.46g (12.91%), Manganese: 0.49mg (24.54%), Selenium: 14.31µg (20.44%), Copper: 0.29mg (14.52%), Phosphorus: 121.28mg (12.13%), Vitamin A: 576.15IU (11.52%), Iron: 1.76mg (9.76%), Calcium: 85.62mg (8.56%), Magnesium: 33.71mg (8.43%), Vitamin B2: 0.13mg (7.74%), Zinc: 1.14mg (7.58%), Fiber: 1.78g (7.13%), Vitamin E: 0.67mg (4.44%), Folate: 16.66µg (4.16%), Potassium: 142.65mg (4.08%), Vitamin B5: 0.4mg (4.01%), Vitamin B12: 0.22µg (3.74%), Vitamin C: 2.66mg (3.23%), Vitamin B1: 0.04mg (2.98%), Vitamin D: 0.43µg (2.88%), Vitamin B6: 0.05mg (2.27%), Vitamin K: 2.16µg (2.06%), Vitamin B3: 0.37mg (1.84%)