



White Elephant Cake with Buttercream Frosting

 Vegetarian

READY IN



45 min.

SERVINGS



24

CALORIES



323 kcal

DESSERT

Ingredients

- ☐ 5 teaspoons double-acting baking powder
- ☐ 0.3 cup coconut milk canned
- ☐ 0.3 teaspoon cream of tartar
- ☐ 6 egg whites
- ☐ 4 eggs
- ☐ 3.5 cups flour
- ☐ 0.5 teaspoon salt

- ☐ 1 pinch salt
- ☐ 2 cups sugar
- ☐ 1.3 pounds butter unsalted at room temperature
- ☐ 1.5 teaspoon vanilla extract

Equipment

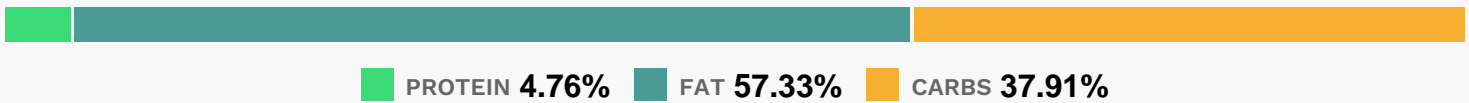
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ hand mixer
- ☐ candy thermometer

Directions

- ☐ Bake cake
- ☐ Preheat oven to 350°F.
- ☐ Mix together the flour, baking powder, and salt in a large bowl; set aside. Using an electric mixer, cream the butter and sugar until the mixture is light yellow.
- ☐ Add the eggs one at a time, beating well after each addition.
- ☐ Add the coconut milk and the flour mixture alternately, ending with the flour mixture, and continuing to beat well after each addition. Stir in the vanilla.
- ☐ Divide the batter evenly among 3 lightly buttered and floured 8-inch square pans.
- ☐ Bake for 30 to 35 minutes, or until a cake tester comes out clean. Cool in the pan, then invert onto cooling racks.
- ☐ To create a 4-tiered cake, cut a 2-inch, 4-inch, and 6-inch square out of 2 of the cakes. Using sturdy cardboard, cut precise squares of the same dimensions.
- ☐ Place the cut cakes on the corresponding cardboard squares (they will serve as bases).
- ☐ Insert 4 heavy-duty plastic straws, cut to 6-inch lengths, into the center of the remaining 8-inch cake, forming a square (they will act as the support for the 6-inch cake).

- ☐ Place the 6-inch cake on top of the 8-inch cake. Repeat this process with four more strawson the 6-inch cake, then place the 4-inch cake on top. Repeat the procedure for the 2-inchcake.
- ☐ Make buttercream frosting
- ☐ Cream the butter in a bowl until light and fluffy; set aside.
- ☐ Combine 2/3 cup water and the sugar in a heavy saucepan.
- ☐ Heat until the liquid reaches the soft-ball stage, 240°F on a candy thermometer. Watch carefully; do not let the sugar syrup overheat.
- ☐ In another bowl, beat the egg whites with the cream of tartar and salt until very stiff peaks form. Continue beating on high speed as you slowly pour in 1/4 cup of the sugar syrup. Gradually add the rest of the syrup using the same method.
- ☐ Continue beating as you add the butter, several tablespoons at a time. (Make sure the mixture has no heat left in it or the butter will melt). The frosting should become thick and creamy. If it doesn't thicken, cool it over a bowl of ice, then try beating again. Stir in the vanilla. Frost the cake and adorn it with elephant cookies (\$8 to \$12 each, elenis.com).

Nutrition Facts



Properties

Glycemic Index:9.88, Glycemic Load:21.91, Inflammation Score:-4, Nutrition Score:4.9721739959458%

Nutrients (% of daily need)

Calories: 323.2kcal (16.16%), Fat: 20.9g (32.15%), Saturated Fat: 13.1g (81.85%), Carbohydrates: 31.1g (10.37%), Net Carbohydrates: 30.53g (11.1%), Sugar: 16.92g (18.8%), Cholesterol: 78.07mg (26.02%), Sodium: 164.93mg (7.17%), Alcohol: 0.09g (100%), Alcohol %: 0.14% (100%), Protein: 3.9g (7.8%), Selenium: 10.48µg (14.97%), Vitamin A: 629.98IU (12.6%), Vitamin B1: 0.15mg (9.89%), Vitamin B2: 0.17mg (9.88%), Folate: 38.35µg (9.59%), Manganese: 0.16mg (8.01%), Iron: 1.14mg (6.34%), Calcium: 62.76mg (6.28%), Phosphorus: 62.61mg (6.26%), Vitamin B3: 1.13mg (5.63%), Vitamin E: 0.64mg (4.27%), Vitamin D: 0.5µg (3.34%), Vitamin B5: 0.24mg (2.39%), Copper: 0.05mg (2.37%), Fiber: 0.57g (2.27%), Magnesium: 7.68mg (1.92%), Vitamin B12: 0.11µg (1.87%), Zinc: 0.27mg (1.8%), Potassium: 62.32mg (1.78%), Vitamin K: 1.73µg (1.65%), Vitamin B6: 0.02mg (1.14%)