

# Easy Yellow Layer Cake

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## **Servings: 12**

*3 cups cake flour*  
*1 cup granulated sugar substitute*  
*2 teaspoons baking powder*  
*1/2 teaspoon baking soda*  
*1 1/4 cups unsalted butter, diced*  
*1 1/4 cups buttermilk*  
*2 large eggs, beaten*  
*2 teaspoons vanilla extract*

Preheat the oven to 350 degrees.

Butter and flour two eight-inch cake pans.

In a large bowl, whisk together the cake flour, sugar substitute, baking powder and baking soda.

Add the unsalted butter. Using an electric mixer on low speed, beat together to a crumblike consistency. Add 1/4 cup buttermilk and beat well to combine.

In a small bowl, combine the remaining one cup of buttermilk, eggs and vanilla extract. Add to the flour mixture in two batches, beating well each time until smooth and well blended.

Divide between the prepared pans.

Bake for 35 to 40 minutes or until a toothpick inserted in the center comes out clean.

Cool on wire racks. Remove the cakes from the pans. Frost.

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Per Serving (excluding unknown items): 293 Calories; 20g Fat (62.8% calories from fat); 4g Protein; 23g Carbohydrate; trace Dietary Fiber; 88mg Cholesterol; 175mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 4 Fat; 0 Other Carbohydrates.

Desserts

**Per Serving Nutritional Analysis**

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% Calories from Fat:	62.8%
% Calories from Carbohydrates:	31.3%
% Calories from Protein:	5.9%
Total Fat (g):	20g
Saturated Fat (g):	12g
Monounsaturated Fat (g):	6g
Polyunsaturated Fat (g):	1g
Cholesterol (mg):	88mg
Carbohydrate (g):	23g
Dietary Fiber (g):	trace
Protein (g):	4g
Sodium (mg):	175mg
Potassium (mg):	85mg
Calcium (mg):	88mg
Iron (mg):	2mg
Zinc (mg):	trace
Vitamin C (mg):	trace
Vitamin A (i.u.):	772IU
Vitamin A (r.e.):	192RE

Vitamin B12 (mcg):	.2mcg
Thiamin B1 (mg):	.2mg
Riboflavin B2 (mg):	.2mg
Folacin (mcg):	11mcg
Niacin (mg):	1mg
Caffeine (mg):	0mg
Alcohol (kcal):	2
% Refuse:	0.0%

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### Food Exchanges

Grain (Starch):	1 1/2
Lean Meat:	0
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	4
Other Carbohydrates:	0

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## Nutrition Facts

Servings per Recipe: 12

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### Amount Per Serving

**Calories** 293 Calories from Fat: 184

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#### % Daily Values\*

<b>Total Fat</b> 20g	31%
Saturated Fat 12g	62%
<b>Cholesterol</b> 88mg	29%
<b>Sodium</b> 175mg	7%
<b>Total Carbohydrates</b> 23g	8%
Dietary Fiber trace	1%
<b>Protein</b> 4g	
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<b>Vitamin A</b>	15%
<b>Vitamin C</b>	0%
<b>Calcium</b>	9%
<b>Iron</b>	13%

\* Percent Daily Values are based on a 2000 calorie diet.