

# Pink Champagne Cake

Yield: 24 min  
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/pink-champagne-cake-recipe-southern-living>

## Ingredients:

- 3/4 cup unsalted butter softened
- 2 cups sugar
- 3 cups cake flour
- 1 1/2 teaspoons baking powder
- 3/4 teaspoon baking soda
- 3/4 teaspoon salt
- 6 egg whites room temperature
- 1 teaspoon vanilla extract
- 2 cups champagne room temperature
- 3 sticks unsalted butter softened and cut into cubes
- 3 cups confectioners sugar sifted
- 1/4 cup champagne
- 1 teaspoon pure vanilla extract
- 1 pinch salt

## Nutrition:

1. Calories: 360 calories
2. Carbohydrate: 46 grams
3. Cholesterol: 45 milligrams
4. Fat: 17 grams
5. Protein: 2 grams
6. SaturatedFat: 11 grams
7. Sodium: 180 milligrams
8. Sugar: 32 grams

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