

Violet Cream Cake –

Yield: 4 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-living-praline-cream-cheese-king-cake-recipe>

Ingredients:

- 3 1/4 cups plain flour
- 2 1/16 cups caster sugar
- 7/8 cup dark muscovado sugar
- 9/16 cup cocoa powder
- 2 teaspoons baking powder
- 1 teaspoon bicarbonate of soda
- 1/2 teaspoon salt
- 3 eggs
- 5/8 cup yoghurt plain
- 1 tablespoon vanilla extract
- 3/4 cup melted butter
- 1/2 cup oil flavourless, e.g. groundnut
- 1 1/4 cups chilled water
- 20 drops violet flavouring/essence
- food colouring Purple
- 3 1/2 tablespoons butter at room temp
- 2 1/2 cups icing sugar sifted
- 9/16 cup cream cheese fridge cold
- 1 tablespoon violet flavoured sugar sprinkles
- 1 tablespoon pralines chopped dark chocolate

Nutrition:

1. Calories: 1880 calories
2. Carbohydrate: 250 grams
3. Cholesterol: 320 milligrams
4. Fat: 93 grams
5. Fiber: 7 grams
6. Protein: 21 grams

7. SaturatedFat: 40 grams
 8. Sodium: 1380 milligrams
 9. Sugar: 163 grams
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