

Epiphany Cake

Yield: 16 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-bean-dessert-recipe>

Ingredients:

- cake
- 1 1/2 sticks butter Softened
- 1 3/4 cups sugar
- 3 whole eggs Room Temperature
- 2 1/2 cups cake flour
- 2 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 teaspoon vanilla
- 1 1/4 cups whole milk
- bean Trinkets Or Charms: Baby, Crown, Jewel, Button, Heart, Dime, Etc., I Found Mind At Craft Stores.
- icing
- 2 sticks butter Softened
- 4 cups powdered sugar
- 3/4 cup cocoa powder
- 1/4 teaspoon salt
- 1/3 cup heavy cream more To Taste

Nutrition:

1. Calories: 530 calories
2. Carbohydrate: 76 grams
3. Cholesterol: 105 milligrams
4. Fat: 25 grams
5. Fiber: 2 grams
6. Protein: 5 grams
7. SaturatedFat: 15 grams
8. Sodium: 380 milligrams
9. Sugar: 53 grams

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