



Philly Steak Cheese Fries

Introduction

Indulge in the decadence of a White Chocolate Pecan Layer Cake, a delightful dessert that

marries the sweetness of white chocolate with the nutty flavor of pecans. This beautiful three-layer cake is perfect for any occasion, whether it's a birthday celebration, a festive gathering, or just a special treat for yourself. With fluffy layers filled with creamy frosting and drizzled with luscious ganache, this cake is sure to impress your family and friends.

Detailed Ingredients with measures

2 1/2 cups all-purpose flour
2 1/2 tsp baking powder
1/2 tsp salt
1 cup unsalted butter, softened
1 1/2 cups granulated sugar
4 large eggs
1 cup whole milk
2 tsp vanilla extract
1 cup white chocolate chips
1 cup chopped pecans
2 cups heavy cream
1/2 cup confectioners' sugar
1 tsp vanilla extract
1/2 cup white chocolate ganache

Prep Time

30 minutes

Cook Time, Total Time, Yield

Cook Time: 30 minutes

Total Time: 1 hour

Yield: 12 servings

Enjoy creating this splendid layer cake that combines rich flavors and textures, making it a delightful centerpiece for any dessert table! The crispness of the pecans paired with the smoothness of white chocolate creates a harmony that is simply irresistible.



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Detailed Directions and Instructions



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