



18 Layer Red Velvet Cake

READY IN



240 min.

SERVINGS



16

CALORIES



544 kcal

DESSERT

Ingredients

- 1 box cake mix white
- 1.3 cups water
- 0.3 cup vegetable oil
- 3 eggs
- 1 box german chocolate
- 1 cup water
- 0.5 cup vegetable oil
- 3 eggs
- 2 tablespoons cocoa powder unsweetened

- 1 oz purple gel food coloring red (2 tablespoons)
- 2.5 cups marshmallow creme (from two 7-oz jars)
- 1.5 cups butter softened
- 1 teaspoon vanilla
- 1 tablespoons milk
- 4.5 cups powdered sugar

Equipment

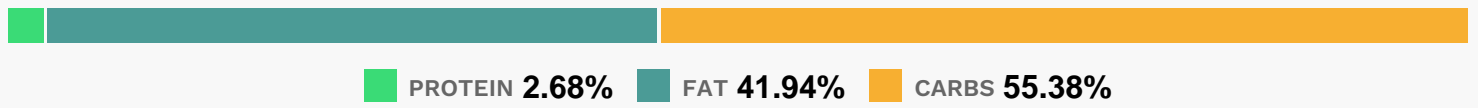
- bowl
- frying pan
- baking paper
- oven
- hand mixer

Directions

- Heat oven to 350°F. Spray 3 (8-inch) round cake pans with cooking spray. Line bottom of each pan with cooking parchment paper. Spray parchment paper with cooking spray.
- In large bowl, beat White Cake ingredients on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally. Loosely cover and refrigerate.
- In another large bowl, beat Red Velvet Cake ingredients on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally.
- Spread 1/2 cup red velvet batter in bottom of each pan. Loosely cover and refrigerate remaining batter.
- Place all 3 pans on oven rack positioned in center of oven.
- Bake about 8 minutes or until cake is set when lightly touched in center.
- For next cake layer, spread 1/2 cup white batter evenly over each baked red velvet layer.
- Bake 8 to 10 minutes or until cake is set when lightly touched in center.
- Repeat steps 4 and 5, twice, baking 9 to 12 minutes per layer or until top of cake layer is set when lightly touched in center.
- Cool 10 minutes.

- Remove cakes from pans; remove parchment paper from bottoms of cakes. Cool completely, about 30 minutes.
- Meanwhile, in large bowl, beat marshmallow creme, butter, vanilla and 1 tablespoon milk with electric mixer on medium speed until blended. Beat in powdered sugar until fluffy. If necessary, beat in more milk, a few drops at a time until spreading consistency.
- To assemble, stack cake layers, spreading 1/2 cup frosting between each layer.
- Spread thin layer of frosting over side and top of cake to seal in crumbs. Refrigerate cake 30 to 45 minutes to set frosting.
- Spread remaining frosting on side and top of cake.

Nutrition Facts



Properties

Glycemic Index:5.5, Glycemic Load:0.02, Inflammation Score:-4, Nutrition Score:5.7326087329699%

Flavonoids

Catechin: 0.41mg, Catechin: 0.41mg, Catechin: 0.41mg, Catechin: 0.41mg Epicatechin: 1.23mg, Epicatechin: 1.23mg, Epicatechin: 1.23mg, Epicatechin: 1.23mg Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg

Nutrients (% of daily need)

Calories: 544.04kcal (27.2%), Fat: 26.06g (40.09%), Saturated Fat: 13.07g (81.66%), Carbohydrates: 77.44g (25.81%), Net Carbohydrates: 76.85g (27.95%), Sugar: 59g (65.56%), Cholesterol: 107.25mg (35.75%), Sodium: 387.04mg (16.83%), Alcohol: 0.09g (100%), Alcohol %: 0.06% (100%), Protein: 3.74g (7.49%), Phosphorus: 152.22mg (15.22%), Vitamin K: 13.29µg (12.66%), Vitamin A: 622.44IU (12.45%), Selenium: 8.37µg (11.95%), Vitamin E: 1.43mg (9.55%), Vitamin B2: 0.16mg (9.54%), Calcium: 88.43mg (8.84%), Folate: 31.21µg (7.8%), Iron: 1.04mg (5.76%), Vitamin B1: 0.08mg (5.25%), Manganese: 0.1mg (4.84%), Vitamin B3: 0.81mg (4.04%), Vitamin B5: 0.38mg (3.77%), Copper: 0.07mg (3.48%), Vitamin B12: 0.19µg (3.13%), Zinc: 0.43mg (2.89%), Magnesium: 9.55mg (2.39%), Fiber: 0.59g (2.35%), Vitamin D: 0.34µg (2.27%), Vitamin B6: 0.04mg (1.96%), Potassium: 59.86mg (1.71%)