



Baby Shower Cake

 Dairy Free

READY IN



110 min.

SERVINGS



16

CALORIES



239 kcal

DESSERT

Ingredients

- ☐ 1 box cake mix white
- ☐ 1 serving purple gel food coloring blue red
- ☐ 16 oz vanilla frosting

Equipment

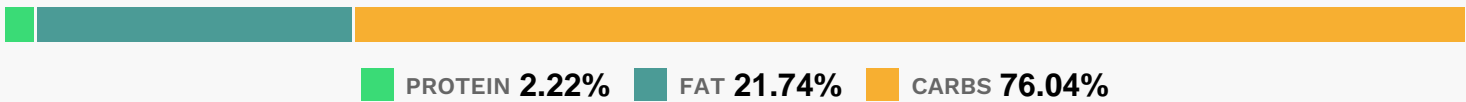
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack

☐ toothpicks

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pans). Grease bottoms only of three 8-inch or 9-inch round pans.
- ☐ Make cake batter as directed on box.
- ☐ Pour 1 1/2 cups of the batter into small bowl.
- ☐ Pour another 1 1/2 cups of the batter into one of the pans.
- ☐ Stir 6 to 10 drops red food color into batter in small bowl. Stir 6 to 10 drops blue food color into batter in large bowl.
- ☐ Pour pink batter into another pan; pour blue batter into remaining pan. (If necessary, refrigerate 1 pan of batter until ready to bake.)
- ☐ Bake 8-inch pans 19 to 24 minutes, 9-inch pans 17 to 22 minutes, or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans to cooling rack. Cool completely, about 1 hour.
- ☐ Place blue layer, top side down, on plate.
- ☐ Spread 1/3 cup frosting on blue layer almost to edge.
- ☐ Place white layer, top side down, on frosted layer.
- ☐ Spread 1/3 cup frosting on white layer almost to edge.
- ☐ Place pink layer, top side up, on frosted layer. Frost side and top of cake with remaining frosting. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:2.69, Glycemic Load:8.28, Inflammation Score:-1, Nutrition Score:3.0595651968666%

Nutrients (% of daily need)

Calories: 238.7kcal (11.94%), Fat: 5.78g (8.9%), Saturated Fat: 1.47g (9.2%), Carbohydrates: 45.53g (15.18%), Net Carbohydrates: 45.18g (16.43%), Sugar: 31.49g (34.98%), Cholesterol: 0mg (0%), Sodium: 276.09mg (12%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.33g (2.66%), Phosphorus: 114mg (11.4%), Vitamin B2: 0.16mg (9.16%),

Calcium: 71.61mg (7.16%), Folate: 24.89µg (6.22%), Vitamin B1: 0.07mg (4.86%), Vitamin E: 0.71mg (4.77%), Vitamin K: 4.56µg (4.34%), Vitamin B3: 0.83mg (4.17%), Selenium: 2.81µg (4.01%), Iron: 0.68mg (3.75%), Manganese: 0.07mg (3.31%), Fiber: 0.36g (1.42%), Copper: 0.03mg (1.31%), Zinc: 0.17mg (1.12%), Vitamin B5: 0.11mg (1.11%)