



Black and White Cakelettes

READY IN



90 min.

SERVINGS



6

CALORIES



1027 kcal

SIDE DISH

Ingredients

- 1 container fluffy frosting white
- 1 box chocolate cake mix
- 6 servings m&m candies
- 1 container chocolate
- 1 box vanilla cake donut holes

Equipment

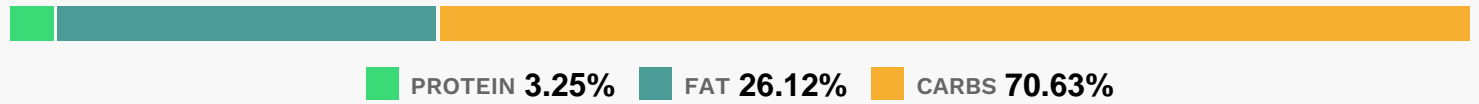
- baking paper
- oven

- cookie cutter
- offset spatula

Directions

- Heat oven to 350F. Line 2 (18x13-inch) half-sheet pans with cooking parchment paper; spray paper with baking spray with flour.
- Make both cake mixes as directed on packages, using water, oil and eggs.
- Pour batter into pans; spread evenly with offset spatula.
- Bake 15 minutes or until cake springs back when touched lightly in center. Cool completely in pans on cooling racks.
- Using 3-inch round cookie cutter, cut each cake into 12 rounds.
- For each cakelette, stack 2 vanilla cake rounds and 2 chocolate cake rounds, alternating flavors and spreading frosting in between layers. Pipe white frosting on cakelettes with chocolate rounds on top, and pipe chocolate frosting on cakelettes with vanilla rounds on top. Decorate with sprinkles.

Nutrition Facts



Properties

Glycemic Index:14.27, Glycemic Load:22.52, Inflammation Score:-4, Nutrition Score:15.021304186919%

Nutrients (% of daily need)

Calories: 1026.7kcal (51.34%), Fat: 30.45g (46.84%), Saturated Fat: 8.52g (53.26%), Carbohydrates: 185.29g (61.76%), Net Carbohydrates: 182.2g (66.26%), Sugar: 121.89g (135.43%), Cholesterol: 2.25mg (0.75%), Sodium: 1343.04mg (58.39%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 8.03mg (2.68%), Protein: 8.52g (17.04%), Phosphorus: 498.89mg (49.89%), Calcium: 316.45mg (31.65%), Vitamin B2: 0.54mg (31.48%), Iron: 5.23mg (29.07%), Folate: 111.12µg (27.78%), Selenium: 16.42µg (23.46%), Vitamin B1: 0.32mg (21.14%), Vitamin E: 2.73mg (18.18%), Copper: 0.36mg (17.94%), Manganese: 0.34mg (16.9%), Vitamin B3: 3.38mg (16.89%), Vitamin K: 15.08µg (14.36%), Fiber: 3.09g (12.36%), Magnesium: 44.28mg (11.07%), Potassium: 317.69mg (9.08%), Zinc: 1.03mg (6.86%), Vitamin B5: 0.39mg (3.94%), Vitamin B6: 0.05mg (2.61%)