

Citrus Frosted Spice Cake

Vegetarian







DESSERT

Ingredients

15 oz betty crocker's cake mix gluten free yellov
O.3 cup blackstrap molasses light ()
1.5 teaspoons pumpkin pie spice
O.3 teaspoon ground cloves
0.3 cup butter softened
3 tablespoons milk
2 teaspoons orange zest grated

0.5 teaspoon vanilla gluten-free

	2 cups powdered sugar
	0.5 cup walnut pieces toasted chopped
Εq	uipment
	bowl
	frying pan
	oven
	wire rack
	hand mixer
	toothpicks
Di	rections
	Heat oven to 350°F. Lightly grease bottom only of 8- or 9-inch square pan with shortening.
	In large bowl, beat all cake ingredients with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally.
	Spread batter in pan.
	Bake 8-inch pan 35 to 40 minutes, 9-inch pan 33 to 38 minutes, or until toothpick inserted in center comes out clean. Cool completely in pan on cooling rack, about 1 hour.
	In large bowl, beat 1/4 cup butter, the milk, orange peel and vanilla with electric mixer on low speed until smooth. Gradually beat in powdered sugar, 1 cup at a time, until smooth and spreadable. If frosting is too thick, beat in more milk, 1 teaspoon at a time. Frost cake.
	Sprinkle with walnuts.
	Cut into 3 rows by 3 rows.
	Nutrition Facts
	PROTEIN 2 429/ 27 409/ 00 009/
	PROTEIN 2.13% FAT 37.19% CARBS 60.68%
Properties	

Glycemic Index:16.89, Glycemic Load:3.26, Inflammation Score:-2, Nutrition Score:3.5847826055858%

Flavonoids

Cyanidin: 0.18mg, Cyanidin: 0.18mg, Cyanidin: 0.18mg, Cyanidin: 0.18mg

Nutrients (% of daily need)

Calories: 223.96kcal (11.2%), Fat: 9.57g (14.73%), Saturated Fat: 3.76g (23.49%), Carbohydrates: 35.14g (11.71%), Net Carbohydrates: 34.59g (12.58%), Sugar: 33.54g (37.27%), Cholesterol: 14.16mg (4.72%), Sodium: 46.93mg (2.04%), Alcohol: 0.08g (100%), Alcohol %: 0.09% (100%), Protein: 1.23g (2.47%), Manganese: 0.45mg (22.66%), Magnesium: 34.37mg (8.59%), Copper: 0.15mg (7.66%), Vitamin B6: 0.1mg (5.16%), Potassium: 178.93mg (5.11%), Iron: 0.72mg (4.02%), Calcium: 36.85mg (3.69%), Vitamin A: 169.8IU (3.4%), Selenium: 2.34µg (3.35%), Phosphorus: 32.51mg (3.25%), Fiber: 0.55g (2.2%), Vitamin B1: 0.03mg (2.01%), Zinc: 0.27mg (1.78%), Folate: 6.79µg (1.7%), Vitamin B2: 0.03mg (1.48%), Vitamin B5: 0.14mg (1.4%), Vitamin E: 0.21mg (1.38%)