



Citrus Frosted Spice Cake

 Vegetarian

READY IN



115 min.

SERVINGS



9

CALORIES



224 kcal

DESSERT

Ingredients

- ☐ 0.3 cup butter softened
- ☐ 0.3 teaspoon ground cloves
- ☐ 3 tablespoons milk
- ☐ 0.3 cup blackstrap molasses light ()
- ☐ 2 teaspoons orange zest grated
- ☐ 2 cups powdered sugar
- ☐ 1.5 teaspoons pumpkin pie spice
- ☐ 0.5 teaspoon vanilla gluten-free

- ☐ 0.5 cup walnut pieces toasted chopped
- ☐ 1 box betty crocker's cake mix gluten free yellow

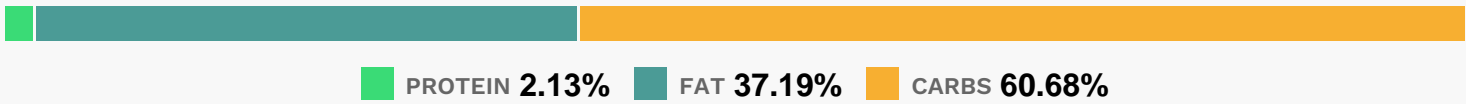
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks

Directions

- ☐ Heat oven to 350F. 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



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%)