



Confetti Celebration Cake



Dairy Free

READY IN



120 min.

SERVINGS



16

CALORIES



255 kcal

DESSERT

Ingredients

- ☐ 2 chocolate icing
- ☐ 1.8 oz sprinkles
- ☐ 1 container vanilla frosting
- ☐ 1 box cake mix white

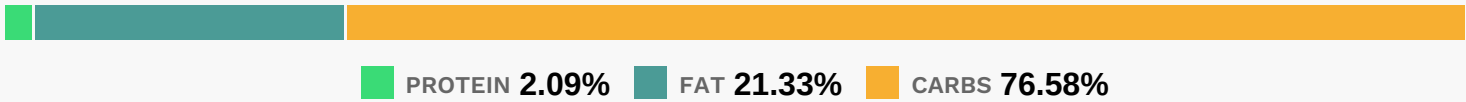
Equipment

- ☐ oven
- ☐ knife

Directions

- ☐ Heat oven to 350F (325F for dark or nonstick pans). Grease bottoms only of two 8-inch or 9-inch round cake pans (do not spray with cooking spray).
- ☐ Make cake batter as directed on box. Reserve 1 tablespoon candy sprinkles for decoration. Stir remaining sprinkles into batter.
- ☐ Pour into pans.
- ☐ Bake as directed on box for 8-inch or 9-inch rounds. Cool 10 minutes. Run knife around sides of pans to loosen cakes; remove from pans to cooling racks. Cool completely, about 1 hour.
- ☐ Place 1 cake layer, rounded side down, on serving plate.
- ☐ Spread 1/3 cup frosting over layer. Top with second layer, rounded side up. Frost side and top of cake with remaining frosting.
- ☐ Decorate top edge of cake with decorating icing in random squiggly pattern, overlapping colors.
- ☐ Sprinkle reserved candy sprinkles over top of cake. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:5.38, Glycemic Load:8.47, Inflammation Score:-1, Nutrition Score:3.0730434552483%

Nutrients (% of daily need)

Calories: 254.54kcal (12.73%), Fat: 6.05g (9.31%), Saturated Fat: 1.64g (10.26%), Carbohydrates: 48.89g (16.3%), Net Carbohydrates: 48.53g (17.65%), Sugar: 34.72g (38.58%), Cholesterol: 0mg (0%), Sodium: 277.29mg (12.06%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.33g (2.66%), Phosphorus: 114.11mg (11.41%), Vitamin B2: 0.16mg (9.28%), Calcium: 71.63mg (7.16%), Folate: 24.94µg (6.23%), Vitamin B1: 0.07mg (4.87%), Vitamin E: 0.72mg (4.83%), Vitamin K: 4.64µg (4.42%), Vitamin B3: 0.83mg (4.17%), Selenium: 2.81µg (4.01%), Iron: 0.68mg (3.76%), Manganese: 0.07mg (3.31%), Fiber: 0.36g (1.42%), Copper: 0.03mg (1.31%), Zinc: 0.17mg (1.13%), Vitamin B5: 0.11mg (1.11%)