



Creamy Root Beer Float Cake

READY IN



120 min.

SERVINGS



15

CALORIES



188 kcal

DESSERT

Ingredients

- 0.3 teaspoon ground allspice
- 0.5 teaspoon ground allspice
- 0.3 teaspoon ground cinnamon
- 0.5 teaspoon ground cinnamon
- 2 tablespoons powdered sugar
- 2 tablespoons root beer hard crushed
- 1 cup whipping cream
- 1 box cake mix white

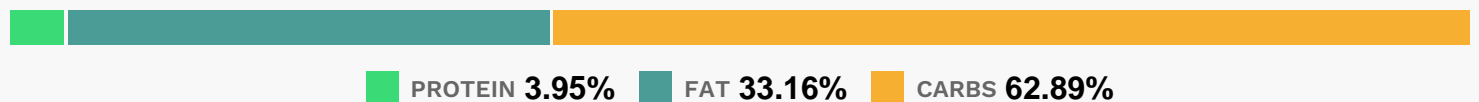
Equipment

- bowl
- frying pan
- oven
- knife
- hand mixer
- spatula

Directions

- Heat oven to 350F (325F for dark or nonstick pan). Grease bottom only of 13x9-inch pan.
- In large bowl, beat cake mix, water, oil and egg whites with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally. Reserve 1 cup batter.
- Pour remaining batter into pan. Stir 1/2 teaspoon allspice and 1/2 teaspoon cinnamon into reserved batter.
- Drop spiced batter by generous tablespoonfuls randomly in 12 to 14 mounds onto batter in pan.
- Cut through batters with spatula or knife in S-shaped curves in one continuous motion. Turn pan one-fourth turn, and repeat cutting for swirled design.
- Bake as directed on box for 13x9-inch pan. Cool completely, about 1 hour.
- In chilled small bowl, beat all spiced whipped cream ingredients except crushed candies on high speed until soft peaks form.
- Spread over cake.
- Sprinkle each serving with crushed candies just before serving. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:2.67, Glycemic Load:0.01, Inflammation Score:-2, Nutrition Score:3.3530434817076%

Nutrients (% of daily need)

Calories: 187.63kcal (9.38%), Fat: 7.01g (10.78%), Saturated Fat: 4.32g (27.03%), Carbohydrates: 29.91g (9.97%), Net Carbohydrates: 29.46g (10.71%), Sugar: 16.22g (18.02%), Cholesterol: 17.93mg (5.98%), Sodium: 243.5mg (10.59%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.88g (3.76%), Phosphorus: 125.53mg (12.55%), Calcium: 87.73mg (8.77%), Folate: 24.8µg (6.2%), Vitamin B2: 0.1mg (6.17%), Vitamin B1: 0.08mg (5.21%), Selenium: 3.45µg (4.93%), Vitamin A: 234.07IU (4.68%), Manganese: 0.09mg (4.58%), Vitamin B3: 0.84mg (4.18%), Iron: 0.7mg (3.92%), Vitamin E: 0.45mg (2.99%), Fiber: 0.45g (1.82%), Vitamin D: 0.25µg (1.69%), Copper: 0.03mg (1.54%), Vitamin B5: 0.14mg (1.42%), Vitamin K: 1.47µg (1.4%), Zinc: 0.2mg (1.34%), Magnesium: 5.12mg (1.28%), Potassium: 37.96mg (1.08%)