

Doodle Cakes

 Dairy Free

READY IN



125 min.

SERVINGS



4

CALORIES



1339 kcal

DESSERT

Ingredients

- ☐ 1 box cake mix white
- ☐ 1.3 cups water
- ☐ 0.3 cup vegetable oil
- ☐ 3 egg whites
- ☐ 12 oz vanilla frosting
- ☐ 0.8 lb rolled oats white pure
- ☐ 1 serving powdered sugar
- ☐ 1 serving purple gel food coloring

Equipment

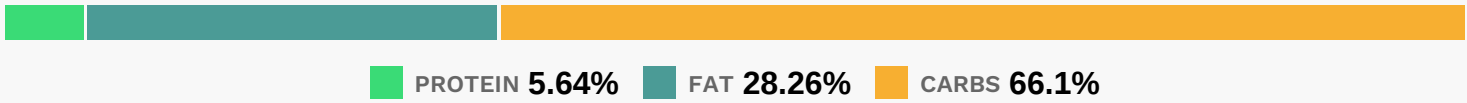
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ toothpicks
- ☐ cake form
- ☐ springform pan
- ☐ rolling pin
- ☐ offset spatula

Directions

- ☐ Heat oven as directed on box. Make cake batter as directed on box, using water, oil and egg whites. Fill 4 mini (4 inch) springform pans half full with cake batter.
- ☐ Bake about 20 minutes or until toothpick inserted in center comes out clean. Cool completely in pans on cooling rack, about 45 minutes.
- ☐ Remove cooled cakes from pans; place each on cake board.
- ☐ Place strips of cooking parchment paper underneath edges of cakes. With icing spatula, spread frosting over cakes, making it as smooth as possible.
- ☐ Place cakes in freezer to set.
- ☐ Meanwhile, place fondant on clean work surface. Use powdered sugar if fondant begins to stick to surface. With rolling pin, roll fondant to about 1/4-inch thickness. Do not roll fondant too thin or it will crack when cakes are assembled.
- ☐ Invert cake pan over rolled fondant to check for sizing.
- ☐ Cut fondant 1 inch larger than cake diameter to ensure it drapes properly.
- ☐ Cut 4 rounds.
- ☐ Remove cakes from freezer. Carefully drape 1 fondant round over each cake, smoothing it with hands and shaping it to cake. Using sharp paring knife, trim off excess fondant.

- ☐ Remove and discard parchment paper from underneath each cake. Return cakes to freezer to set.
- ☐ Using edible markers, draw on cakes as desired.

Nutrition Facts



Properties

Glycemic Index:20.75, Glycemic Load:44.43, Inflammation Score:-7, Nutrition Score:29.588695809893%

Nutrients (% of daily need)

Calories: 1338.72kcal (66.94%), Fat: 42.3g (65.07%), Saturated Fat: 8.76g (54.77%), Carbohydrates: 222.62g (74.21%), Net Carbohydrates: 212.61g (77.31%), Sugar: 111.01g (123.35%), Cholesterol: 0mg (0%), Sodium: 1098.38mg (47.76%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 19g (38.01%), Manganese: 3.35mg (167.74%), Phosphorus: 802.96mg (80.3%), Selenium: 40.29µg (57.56%), Vitamin K: 49.66µg (47.29%), Vitamin B1: 0.68mg (45.41%), Vitamin B2: 0.77mg (45.19%), Fiber: 10.01g (40.05%), Iron: 6.29mg (34.97%), Magnesium: 135.65mg (33.91%), Calcium: 333.65mg (33.36%), Folate: 125.39µg (31.35%), Vitamin E: 4.27mg (28.46%), Zinc: 3.76mg (25.09%), Copper: 0.45mg (22.72%), Vitamin B3: 4.25mg (21.24%), Vitamin B5: 1.42mg (14.22%), Potassium: 453.64mg (12.96%), Vitamin B6: 0.12mg (6.12%)