

Doodle Cakes

 Dairy Free

READY IN



125 min.

SERVINGS



4

CALORIES



1362 kcal

DESSERT

Ingredients

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

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

 **PROTEIN 5.54%**  **FAT 27.76%**  **CARBS 66.7%**

Properties

Glycemic Index:20.75, Glycemic Load:44.43, Inflammation Score:-7, Nutrition Score:29.59652182719%

Nutrients (% of daily need)

Calories: 1362.06kcal (68.1%), Fat: 42.3g (65.07%), Saturated Fat: 8.76g (54.77%), Carbohydrates: 228.61g (76.2%), Net Carbohydrates: 218.59g (79.49%), Sugar: 116.88g (129.87%), Cholesterol: 0mg (0%), Sodium: 1098.5mg (47.76%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 19g (38.01%), Manganese: 3.36mg (167.75%), Phosphorus: 802.96mg (80.3%), Selenium: 40.33µg (57.61%), Vitamin K: 49.66µg (47.29%), Vitamin B1: 0.68mg (45.41%), Vitamin B2: 0.77mg (45.26%), Fiber: 10.01g (40.05%), Iron: 6.3mg (34.99%), Magnesium: 135.65mg (33.91%), Calcium: 333.71mg (33.37%), Folate: 125.39µg (31.35%), Vitamin E: 4.27mg (28.46%), Zinc: 3.76mg (25.1%), Copper: 0.45mg (22.74%), Vitamin B3: 4.25mg (21.24%), Vitamin B5: 1.42mg (14.22%), Potassium: 453.76mg (12.96%), Vitamin B6: 0.12mg (6.12%)