



Gluten-Free Marble Cake

READY IN



140 min.

SERVINGS



12

CALORIES



522 kcal

DESSERT

Ingredients

- 15 oz betty crocker's cake mix gluten free yellow
- 0.5 cup butter softened
- 0.7 cup water
- 2 teaspoons vanilla extract pure
- 3 eggs
- 15 oz duncan hines devil's food cake gluten free
- 0.5 cup butter softened
- 1 cup water
- 3 eggs

- 3 cups powdered sugar gluten-free
- 0.3 cup butter softened
- 2 teaspoons vanilla extract pure
- 3 oz baker's chocolate unsweetened cooled melted
- 3 tablespoons milk

Equipment

- bowl
- oven
- knife
- hand mixer
- toothpicks

Directions

- Heat oven to 350°F. Grease bottoms only of 2 (8- or 9-inch) round cake pans with shortening or cooking spray.
- In large bowl, beat yellow cake ingredients with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally. Set aside.
- In another large bowl, beat devil's food cake ingredients on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally.
- Spoon yellow and devil's food batters alternately into pans, dividing evenly.
- Cut through batters with table knife in zigzag pattern for marbled design.
- Bake 40 to 45 minutes or until toothpick inserted in center comes out clean. Cool in pans on cooling racks 15 minutes.
- Remove from pans. Cool completely, top sides up, about 1 hour.
- In medium bowl, beat powdered sugar and 1/3 cup butter with spoon or electric mixer on low speed until blended. Stir in 2 teaspoons vanilla and the chocolate. Gradually beat in just enough milk to make frosting smooth and spreadable.
- On serving plate, place 1 cake, rounded side down (trim rounded side if necessary so cake rests flat).

Spread with 1/4 cup frosting. Top with second cake, rounded side up. Frost side and top of cake with remaining frosting.

Nutrition Facts



PROTEIN 4.49% **FAT 52.65%** **CARBS 42.86%**

Properties

Glycemic Index:15.67, Glycemic Load:0.07, Inflammation Score:-5, Nutrition Score:8.922173914702%

Flavonoids

Catechin: 4.56mg, Catechin: 4.56mg, Catechin: 4.56mg, Catechin: 4.56mg Epicatechin: 10.05mg, Epicatechin: 10.05mg, Epicatechin: 10.05mg, Epicatechin: 10.05mg

Nutrients (% of daily need)

Calories: 522.27kcal (26.11%), Fat: 31.9g (49.08%), Saturated Fat: 17.17g (107.33%), Carbohydrates: 58.44g (19.48%), Net Carbohydrates: 56.41g (20.51%), Sugar: 43.42g (48.25%), Cholesterol: 136.52mg (45.51%), Sodium: 491.26mg (21.36%), Alcohol: 0.46g (100%), Alcohol %: 0.3% (100%), Caffeine: 9.57mg (3.19%), Protein: 6.12g (12.23%), Copper: 0.4mg (19.75%), Manganese: 0.38mg (19.25%), Iron: 3.24mg (17.99%), Phosphorus: 177.51mg (17.75%), Selenium: 12.23µg (17.47%), Vitamin A: 756.24IU (15.12%), Magnesium: 43.91mg (10.98%), Vitamin B2: 0.19mg (10.88%), Folate: 35.05µg (8.76%), Zinc: 1.3mg (8.64%), Calcium: 84.73mg (8.47%), Vitamin E: 1.24mg (8.26%), Fiber: 2.03g (8.11%), Potassium: 220.38mg (6.3%), Vitamin B1: 0.08mg (5.53%), Vitamin B5: 0.44mg (4.4%), Vitamin B12: 0.26µg (4.32%), Vitamin K: 3.88µg (3.69%), Vitamin B3: 0.7mg (3.5%), Vitamin D: 0.48µg (3.21%), Vitamin B6: 0.06mg (2.83%)