



Gluten-Free Marble Cake

READY IN



140 min.

SERVINGS



12

CALORIES



437 kcal

DESSERT

Ingredients

- 15 oz duncan hines devil's food cake gluten free
- 0.3 cup butter softened
- 0.5 cup butter softened
- 3 eggs
- 3 tablespoons milk
- 3 cups powdered sugar
- 3 oz baker's chocolate unsweetened cooled melted
- 2 teaspoons vanilla gluten-free
- 0.7 cup water

- 1 cup water
- 15 oz betty crocker's cake mix gluten free yellow

Equipment

- bowl
- oven
- knife
- hand mixer
- toothpicks

Directions

- Heat oven to 350F. 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 4.04% ■ FAT 45.33% ■ CARBS 50.63%

Properties

Glycemic Index:11.5, Glycemic Load:0.07, Inflammation Score:-5, Nutrition Score:7.5404347803282%

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: 436.8kcal (21.84%), Fat: 23.19g (35.67%), Saturated Fat: 11.97g (74.79%), Carbohydrates: 58.27g (19.42%), Net Carbohydrates: 56.24g (20.45%), Sugar: 43.29g (48.1%), Cholesterol: 75.26mg (25.09%), Sodium: 414.77mg (18.03%), Alcohol: 0.23g (100%), Alcohol %: 0.17% (100%), Caffeine: 9.57mg (3.19%), Protein: 4.65g (9.3%), Copper: 0.39mg (19.33%), Manganese: 0.38mg (19.02%), Iron: 3.04mg (16.9%), Phosphorus: 153.42mg (15.34%), Selenium: 8.75µg (12.51%), Magnesium: 42.33mg (10.58%), Vitamin A: 460.48IU (9.21%), Fiber: 2.03g (8.11%), Vitamin B2: 0.13mg (7.7%), Zinc: 1.14mg (7.63%), Calcium: 76.23mg (7.62%), Folate: 29.6µg (7.4%), Vitamin E: 0.9mg (6.03%), Potassium: 201.94mg (5.77%), Vitamin B1: 0.08mg (5.2%), Vitamin B3: 0.68mg (3.42%), Vitamin K: 3.18µg (3.03%), Vitamin B5: 0.26mg (2.6%), Vitamin B12: 0.14µg (2.42%), Vitamin B6: 0.04mg (1.87%), Vitamin D: 0.26µg (1.74%)