



## Gluten-Free Marble Cake

READY IN



140 min.

SERVINGS



12

CALORIES



369 kcal

DESSERT

## Ingredients

- ☐ 15 oz duncan hines devil's food cake gluten free betty crocker®
- ☐ 0.3 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
- ☐ 1 cup water
- ☐ 15 oz betty crocker's cake mix gluten free yellow betty crocker®

# 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 4.67%** **FAT 35.72%** **CARBS 59.61%**

## Properties

Glycemic Index:7.33, Glycemic Load:0.07, Inflammation Score:-4, Nutrition Score:7.1717390962269%

## 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: 368.99kcal (18.45%), Fat: 15.52g (23.87%), Saturated Fat: 7.1g (44.4%), Carbohydrates: 58.27g (19.42%), Net Carbohydrates: 56.24g (20.45%), Sugar: 43.29g (48.1%), Cholesterol: 54.93mg (18.31%), Sodium: 353.29mg (15.36%), Alcohol: 0.23g (100%), Alcohol %: 0.19% (100%), Caffeine: 9.57mg (3.19%), Protein: 4.57g (9.14%), Copper: 0.38mg (19.23%), Manganese: 0.38mg (19.02%), Iron: 3.04mg (16.89%), Phosphorus: 151.15mg (15.11%), Selenium: 8.66µg (12.37%), Magnesium: 42mg (10.5%), Fiber: 2.03g (8.11%), Zinc: 1.13mg (7.56%), Vitamin B2: 0.13mg (7.51%), Calcium: 73.56mg (7.36%), Folate: 29.31µg (7.33%), Potassium: 199.67mg (5.7%), Vitamin B1: 0.08mg (5.17%), Vitamin E: 0.69mg (4.57%), Vitamin A: 224.11IU (4.48%), Vitamin B3: 0.68mg (3.4%), Vitamin B5: 0.25mg (2.5%), Vitamin K: 2.52µg (2.4%), Vitamin B12: 0.13µg (2.15%), Vitamin B6: 0.04mg (1.85%), Vitamin D: 0.26µg (1.74%)