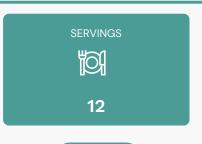


Gluten-Free Marble Cake







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

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: 224.11lU (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%)