



Gluten-Free Red Velvet Cake

READY IN



115 min.

SERVINGS



12

CALORIES



365 kcal

DESSERT

Ingredients

- ☐ 15 oz duncan hines devil's food cake gluten free
- ☐ 1 cup buttermilk
- ☐ 1 tablespoon food coloring gluten-free red
- ☐ 0.3 teaspoon baking soda
- ☐ 0.5 cup butter softened
- ☐ 3 eggs
- ☐ 12 oz cream cheese frosting
- ☐ 1 serving cocoa powder unsweetened

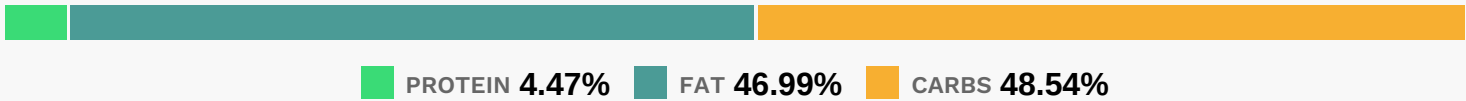
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pan). Generously spray bottom only of 8- or 9-inch square pan with cooking spray (without flour).
- ☐ In large bowl, beat cake mix, buttermilk, food color, baking soda, butter and eggs with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally.
- ☐ Pour batter into pan.
- ☐ Bake 40 to 45 minutes or until toothpick inserted in center comes out clean. Cool on cooling rack 10 minutes. Run knife around edge of pan to loosen cake; remove from pan to cooling rack. Cool completely.
- ☐ Place cake on serving plate. Frost top and sides of cake with cream cheese frosting; sprinkle with cocoa.
- ☐ Cut into 4 rows by 3 rows.

Nutrition Facts



Properties

Glycemic Index:6.75, Glycemic Load:0.31, Inflammation Score:-3, Nutrition Score:5.391304316728%

Flavonoids

Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg Epicatechin: 0.16mg, Epicatechin: 0.16mg, Epicatechin: 0.16mg, Epicatechin: 0.16mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 365.46kcal (18.27%), Fat: 19.82g (30.5%), Saturated Fat: 8.04g (50.24%), Carbohydrates: 46.06g (15.35%), Net Carbohydrates: 45.18g (16.43%), Sugar: 32.61g (36.23%), Cholesterol: 63.46mg (21.15%), Sodium: 466.76mg (20.29%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 4.09mg (1.36%), Protein: 4.24g (8.49%), Phosphorus: 138.19mg (13.82%), Selenium: 8.76µg (12.51%), Iron: 1.85mg (10.29%), Vitamin B2: 0.15mg (8.62%), Calcium: 85.54mg (8.55%), Copper: 0.16mg (8.17%), Folate: 28.45µg (7.11%), Vitamin A: 329.83IU (6.6%), Magnesium: 21.15mg (5.29%), Vitamin B1: 0.07mg (4.97%), Vitamin E: 0.74mg (4.95%), Potassium: 172.58mg (4.93%), Manganese: 0.09mg (4.49%), Fiber: 0.88g (3.53%), Zinc: 0.52mg (3.48%), Vitamin B12: 0.21µg (3.43%), Vitamin D: 0.48µg (3.2%), Vitamin B5: 0.3mg (3.04%), Vitamin B3: 0.6mg (3.01%), Vitamin B6: 0.04mg (2.01%), Vitamin K: 2.1µg (2%)