



Mardi Gras Cake

 Dairy Free

READY IN



45 min.

SERVINGS



36

CALORIES



365 kcal

DESSERT

Ingredients

- ☐ 0.3 teaspoon butter flavor shortening
- ☐ 36 servings purple gel food coloring betty crocker®
- ☐ 8 cups powdered sugar
- ☐ 0.5 teaspoon salt fine
- ☐ 2 cups shortening
- ☐ 1 teaspoon vanilla
- ☐ 3 boxes vanilla cake donut holes french betty crocker® super moist®
- ☐ 0.5 cup water (3 drops more if needed)

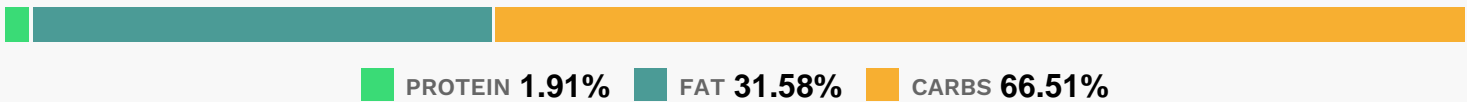
Equipment

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

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pans). Spray bottom and sides of a 16-inch oval pan and 13-inch oval pan with baking spray with flour.
- ☐ Make batter as directed on box, using water, oil and eggs. Divide batter between pans.
- ☐ Bake for at least 45 minutes or until toothpick inserted in center comes out clean and cake springs back when touched lightly in center. Cool 10 minutes. Run knife around side of pans to loosen cakes; remove from pans to cooling rack. Cool completely, about 1 hour.
- ☐ In medium bowl, mix all frosting ingredients with electric mixer on medium speed until fluffy. Beat in powdered sugar, 1 cup at a time, to the other ingredients until of spreading consistency. Do not over beat. Stir in desired food color.
- ☐ On serving plate, place 16-inch cake, rounded side down.
- ☐ Spread with some of frosting. Top with second cake, rounded side up. Frost side and top of cake with remaining frosting.
- ☐ Draw on the mask. I used a coloring page for my outline and filled it with small dots, I used a round #6 tip or you can do stars. I added the border using a round #10 tip.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:3.804347836453%

Nutrients (% of daily need)

Calories: 365.3kcal (18.27%), Fat: 13.01g (20.02%), Saturated Fat: 3.7g (23.1%), Carbohydrates: 61.67g (20.56%), Net Carbohydrates: 61.2g (22.25%), Sugar: 44.22g (49.14%), Cholesterol: 0mg (0%), Sodium: 332.03mg (14.44%), Alcohol: 0.04g (100%), Alcohol %: 0.06% (100%), Protein: 1.78g (3.55%), Phosphorus: 145.2mg (14.52%), Calcium: 94.86mg (9.49%), Folate: 30.16µg (7.54%), Vitamin E: 1.08mg (7.17%), Vitamin K: 7.24µg (6.9%), Vitamin B1: 0.1mg (6.39%), Vitamin B2: 0.1mg (5.8%), Selenium: 3.87µg (5.52%), Vitamin B3: 1.03mg (5.14%), Iron: 0.86mg (4.8%), Manganese: 0.09mg (4.49%), Vitamin B5: 0.2mg (2.04%), Fiber: 0.47g (1.9%), Copper: 0.04mg (1.87%), Zinc: 0.2mg (1.34%), Magnesium: 4.79mg (1.2%)