



Margarita Cake



Dairy Free



Popular

READY IN



180 min.

SERVINGS



15

CALORIES



329 kcal

DESSERT

Ingredients

- ☐ 1.5 cups pretzels crushed
- ☐ 0.5 cup sugar
- ☐ 0.5 cup butter melted
- ☐ 1 box cake mix white
- ☐ 0.8 cup margarita cocktail
- ☐ 0.5 cup water
- ☐ 0.3 cup vegetable oil
- ☐ 1 tablespoon lime zest grated

- ☐ 3 egg whites
- ☐ 8 oz non-dairy whipped topping frozen thawed
- ☐ 1 serving lime zest grated

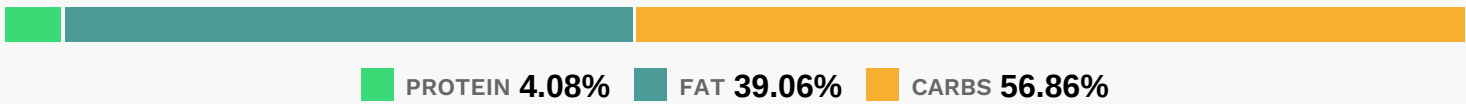
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pan). Grease bottom only and lightly flour 13x9-inch pan, or spray bottom with baking spray with flour. In medium bowl, mix crust ingredients.
- ☐ Sprinkle evenly on bottom of pan; press gently.
- ☐ In large bowl, beat cake ingredients with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally.
- ☐ Pour batter over crust.
- ☐ Bake 34 to 39 minutes or until light golden brown and top springs back when touched lightly in center. Cool completely, about 2 hours. Frost with whipped topping; sprinkle with additional lime peel. Store loosely covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:14.47, Glycemic Load:9.78, Inflammation Score:-3, Nutrition Score:4.8952174134876%

Flavonoids

Hesperetin: 0.2mg, Hesperetin: 0.2mg, Hesperetin: 0.2mg, Hesperetin: 0.2mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg

Nutrients (% of daily need)

Calories: 329.34kcal (16.47%), Fat: 14.45g (22.24%), Saturated Fat: 4.42g (27.59%), Carbohydrates: 47.34g (15.78%), Net Carbohydrates: 46.68g (16.97%), Sugar: 27.46g (30.51%), Cholesterol: 0.3mg (0.1%), Sodium: 439.1mg (19.09%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.4g (6.8%), Phosphorus: 140.31mg (14.03%), Vitamin K: 10.55µg (10.05%), Folate: 39.41µg (9.85%), Calcium: 91.52mg (9.15%), Vitamin B2: 0.15mg (8.56%), Vitamin B1: 0.11mg (7.52%), Manganese: 0.15mg (7.31%), Selenium: 4.92µg (7.03%), Vitamin E: 1.04mg (6.97%), Vitamin B3: 1.27mg (6.34%), Iron: 1.07mg (5.92%), Vitamin A: 282.08IU (5.64%), Fiber: 0.66g (2.66%), Copper: 0.05mg (2.27%), Magnesium: 8.16mg (2.04%), Potassium: 68.05mg (1.94%), Zinc: 0.26mg (1.74%), Vitamin B5: 0.15mg (1.47%)