

Mojito Cake

READY IN



140 min.

SERVINGS



15

CALORIES



340 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter
- ☐ 1 cup seltzer water unflavored
- ☐ 3 egg whites
- ☐ 3 tablespoons mint leaves fresh chopped
- ☐ 15 mint leaves fresh
- ☐ 1 cup granulated sugar
- ☐ 2 teaspoons lime zest grated
- ☐ 15 servings lime zest shredded
- ☐ 2 tablespoons powdered sugar

- ☐ 0.3 cup rum extract
- ☐ 0.5 cup rum extract
- ☐ 0.3 cup vegetable oil
- ☐ 0.3 cup water
- ☐ 1 cup whipping cream
- ☐ 1 box cake mix white

Equipment

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

Directions

- ☐ Heat oven to 350F (325F for dark or nonstick pan). Spray bottom only of 13x9-inch pan with baking spray with flour.
- ☐ 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 into pan.
- ☐ Bake as directed on box for 13x9-inch pan. Cool 15 minutes.
- ☐ Meanwhile, in 2-quart saucepan, mix glaze ingredients.
- ☐ Heat to boiling over high heat, stirring frequently. Reduce heat to medium; continue to boil 3 minutes, stirring frequently, until glaze has thickened slightly.
- ☐ Poke warm cake every inch with fork tines.
- ☐ Pour glaze slowly over cake. Cool completely, about 1 hour.
- ☐ In small bowl, beat whipping cream and powdered sugar on high speed until soft peaks form.
- ☐ Garnish each serving with whipped cream, mint leaf and shredded lime peel. Store loosely covered.

Nutrition Facts



PROTEIN 3.09% **FAT 46.81%** **CARBS 50.1%**

Properties

Glycemic Index:8.94, Glycemic Load:9.34, Inflammation Score:-4, Nutrition Score:4.7126086898472%

Flavonoids

Eriodictyol: 0.62mg, Eriodictyol: 0.62mg, Eriodictyol: 0.62mg, Eriodictyol: 0.62mg Hesperetin: 0.75mg, Hesperetin: 0.75mg, Hesperetin: 0.75mg, Hesperetin: 0.75mg Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg Apigenin: 0.11mg, Apigenin: 0.11mg, Apigenin: 0.11mg, Apigenin: 0.11mg Luteolin: 0.25mg, Luteolin: 0.25mg, Luteolin: 0.25mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 339.77kcal (16.99%), Fat: 18.01g (27.71%), Saturated Fat: 6.33g (39.56%), Carbohydrates: 43.37g (14.46%), Net Carbohydrates: 42.8g (15.56%), Sugar: 29.38g (32.65%), Cholesterol: 17.93mg (5.98%), Sodium: 328.76mg (14.29%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.68g (5.35%), Phosphorus: 129.68mg (12.97%), Vitamin A: 589.49IU (11.79%), Vitamin K: 10.35µg (9.86%), Calcium: 94.97mg (9.5%), Vitamin B2: 0.14mg (8.36%), Vitamin E: 1.08mg (7.2%), Folate: 27.46µg (6.86%), Selenium: 4.73µg (6.76%), Vitamin B1: 0.08mg (5.4%), Manganese: 0.1mg (4.79%), Iron: 0.81mg (4.51%), Vitamin B3: 0.88mg (4.39%), Fiber: 0.57g (2.3%), Copper: 0.04mg (2.05%), Magnesium: 7.66mg (1.92%), Potassium: 62.68mg (1.79%), Vitamin B5: 0.17mg (1.69%), Vitamin D: 0.25µg (1.69%), Zinc: 0.24mg (1.6%), Vitamin C: 1.11mg (1.35%)