



No. 1 Cutout Cake

 Dairy Free

READY IN



120 min.

SERVINGS



20

CALORIES



167 kcal

DESSERT

Ingredients

- 1 box cake mix white your favorite (or flavor)
- 12 oz fluffy frosting white
- 1 serving drop natural food coloring green

Equipment

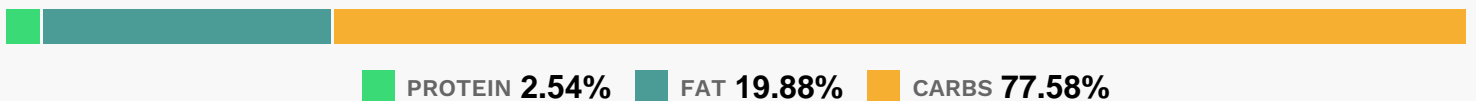
- bowl
- oven
- wire rack
- loaf pan

- hand mixer
- toothpicks
- muffin liners

Directions

- Heat oven to 350°F (325°F for dark or nonstick pans). Grease bottom only of 8x4-inch loaf pan with shortening or cooking spray, and place paper baking cup in each of 12 regular-size muffin cups.
- In large bowl, beat cake mix, water, oil and eggs with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally, until smooth.
- Place 1 3/4 cups batter into loaf pan. Spoon remaining batter into muffin cups.
- Bake loaf cake 35 to 40 minutes and cupcakes 18 to 23 minutes or until toothpick inserted in center of cake comes out clean. Cool 10 minutes; remove from pans to cooling rack. Cool completely, about 30 minutes. For easier handling, refrigerate or freeze loaf cake 30 to 60 minutes or until firm.
- Stir together 1/2 cup frosting and green food color to desired color. Spoon green frosting into decorating bag fitted with small round tip; set aside.
- Trim rounded top off loaf cake.
- Place loaf cake cut side down on plate. Trim cake into number one shape. (See link below for template.) Frost sides and top of cake with white frosting. Pipe green frosting into stripes on cake. Use remaining frosting to frost cupcakes.

Nutrition Facts



Properties

Glycemic Index:2.15, Glycemic Load:4.97, Inflammation Score:-1, Nutrition Score:2.3247826462207%

Nutrients (% of daily need)

Calories: 167.26kcal (8.36%), Fat: 3.71g (5.71%), Saturated Fat: 1.01g (6.31%), Carbohydrates: 32.58g (10.86%), Net Carbohydrates: 32.29g (11.74%), Sugar: 21.61g (24.01%), Cholesterol: 0mg (0%), Sodium: 210.44mg (9.15%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.07g (2.13%), Phosphorus: 90.18mg (9.02%), Vitamin B2: 0.11mg (6.32%), Calcium: 57.12mg (5.71%), Folate: 19.46µg (4.86%), Vitamin B1: 0.06mg (3.85%), Vitamin B3: 0.65mg (3.27%),

Vitamin E: 0.49mg (3.23%), Selenium: 2.24µg (3.2%), Iron: 0.53mg (2.95%), Vitamin K: 2.91µg (2.77%), Manganese: 0.05mg (2.65%), Fiber: 0.28g (1.14%), Copper: 0.02mg (1.05%)