



No. 1 Cutout Cake

 Dairy Free

READY IN



120 min.

SERVINGS



20

CALORIES



193 kcal

DESSERT

Ingredients

- ☐ 1 container fluffy frosting white betty crocker®
- ☐ 20 servings drop natural food coloring green
- ☐ 1 box duncan hines classic decadent cake mix betty crocker® supermoist® (any flavor*)

Equipment

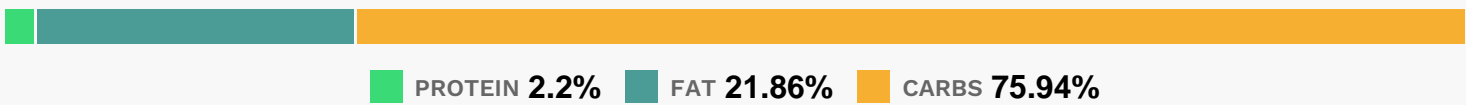
- ☐ bowl
- ☐ oven
- ☐ wire rack
- ☐ loaf pan

- ☐ 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 using template as a guide. 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:6.74, Inflammation Score:-1, Nutrition Score:2.457391300927%

Nutrients (% of daily need)

Calories: 192.72kcal (9.64%), Fat: 4.7g (7.22%), Saturated Fat: 1.19g (7.44%), Carbohydrates: 36.71g (12.24%), Net Carbohydrates: 36.43g (13.25%), Sugar: 25.45g (28.28%), Cholesterol: 0mg (0%), Sodium: 221.64mg (9.64%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.07g (2.13%), Phosphorus: 91.27mg (9.13%), Vitamin B2: 0.13mg (7.4%), Calcium: 57.3mg (5.73%), Folate: 19.94µg (4.99%), Vitamin B1: 0.06mg (3.89%), Vitamin E: 0.58mg (3.86%),

Vitamin K: 3.7µg (3.52%), Vitamin B3: 0.67mg (3.34%), Selenium: 2.25µg (3.21%), Iron: 0.54mg (3.01%), Manganese: 0.05mg (2.65%), Fiber: 0.28g (1.14%), Copper: 0.02mg (1.05%)