



Party Checkerboard Cake

READY IN



125 min.

SERVINGS



16

CALORIES



296 kcal

DESSERT

Ingredients

- ☐ 1 box cake mix yellow
- ☐ 1 cup milk
- ☐ 3 oz cream cheese softened
- ☐ 1 teaspoon vanilla
- ☐ 3 eggs
- ☐ 0.5 box strawberries orange-flavored (4-serving size)
- ☐ 12 oz fluffy frosting white
- ☐ 1 serving food coloring yellow
- ☐ 6.4 oz chocolate icing white

- ☐ 1 serving the petals from dandelion flowers

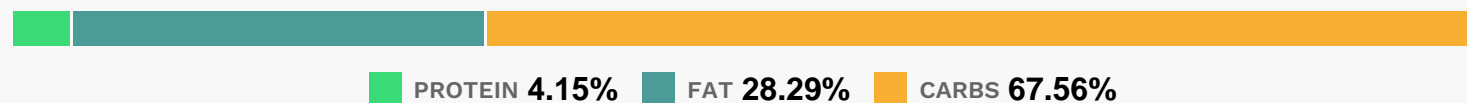
Equipment

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

Directions

- ☐ Heat oven to 350°F. Grease and lightly flour bottoms and sides of three 9-inch round pans of checkerboard cake set.
- ☐ Place divider ring in one of the pans, following manufacturer's directions.
- ☐ In medium bowl, beat cake mix, milk, cream cheese, vanilla and eggs with electric mixer on low speed 1 minute, scraping bowl constantly. Beat 2 minutes longer. Divide batter in half; stir gelatin into half of the batter.
- ☐ Spoon batter into each pan and using divider ring, following manufacturer's directions.
- ☐ Bake 23 to 29 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes. Loosen side of each cake from pan with metal spatula; turn upside down onto cooling rack. Cool completely, about 1 hour.
- ☐ Tint frosting with yellow food color until deep yellow color. Using a thin layer of frosting between layers, stack cake layers so outside colors of cake alternate.
- ☐ Place cake on serving plate; frost side and top of cake with frosting. Decorate with decorating icing; garnish with candy flowers. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:11.94, Glycemic Load:9.87, Inflammation Score:-1, Nutrition Score:4.5699999910658%

Flavonoids

Pelargonidin: 0.01mg, Pelargonidin: 0.01mg, Pelargonidin: 0.01mg, Pelargonidin: 0.01mg

Nutrients (% of daily need)

Calories: 295.5kcal (14.77%), Fat: 9.28g (14.28%), Saturated Fat: 3.11g (19.42%), Carbohydrates: 49.87g (16.62%), Net Carbohydrates: 49.48g (17.99%), Sugar: 35.56g (39.51%), Cholesterol: 37.89mg (12.63%), Sodium: 329.45mg (14.32%), Alcohol: 0.09g (100%), Alcohol %: 0.12% (100%), Protein: 3.06g (6.13%), Vitamin B2: 0.24mg (14.37%), Phosphorus: 143.53mg (14.35%), Calcium: 97.72mg (9.77%), Folate: 28.94µg (7.24%), Vitamin E: 0.94mg (6.24%), Selenium: 4.28µg (6.12%), Vitamin B1: 0.09mg (6.07%), Vitamin K: 5.36µg (5.1%), Iron: 0.91mg (5.06%), Vitamin B3: 0.85mg (4.24%), Vitamin B5: 0.35mg (3.49%), Vitamin B12: 0.2µg (3.33%), Manganese: 0.07mg (3.3%), Vitamin A: 140.65IU (2.81%), Vitamin B6: 0.05mg (2.56%), Vitamin D: 0.33µg (2.22%), Zinc: 0.31mg (2.04%), Potassium: 68.31mg (1.95%), Magnesium: 6.92mg (1.73%), Fiber: 0.39g (1.57%), Copper: 0.03mg (1.53%)