



Polka Dot Cake

 Dairy Free

READY IN



125 min.

SERVINGS



12

CALORIES



294 kcal

DESSERT

Ingredients

- 1 box cake mix white
- 12 oz fluffy frosting white
- 1 serving food coloring red
- 3 oz candy melts

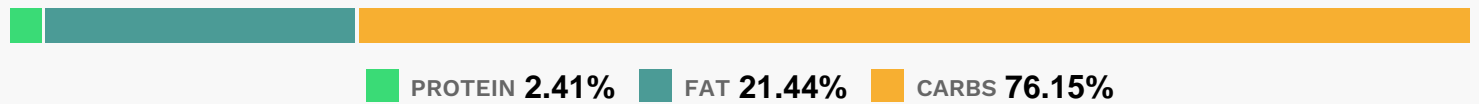
Equipment

- oven

Directions

- Heat oven to 350°F (325°F for dark or nonstick pans). Spray bottoms and sides of two 9- or 8-inch round cake pans with baking spray with flour.
- Make, bake and cool cake mix as directed on box for two 9- or 8-inch round pans.
- Tint 1/3 cup of the frosting with 1 or 2 drops food color for desired shade of pink.
- On serving plate, place 1 cake layer, rounded side down; spread pink frosting over layer almost to edge. Top with second layer, rounded side up. Frost side and top of cake with remaining frosting.
- Insert candies into frosting on side and top of cake as desired. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:3.58, Glycemic Load:8.28, Inflammation Score:-1, Nutrition Score:3.8765217169471%

Nutrients (% of daily need)

Calories: 294.36kcal (14.72%), Fat: 7.03g (10.82%), Saturated Fat: 2.46g (15.39%), Carbohydrates: 56.21g (18.74%), Net Carbohydrates: 55.73g (20.27%), Sugar: 37.93g (42.15%), Cholesterol: 0mg (0%), Sodium: 353.92mg (15.39%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.77g (3.55%), Phosphorus: 150.29mg (15.03%), Vitamin B2: 0.18mg (10.54%), Calcium: 95.2mg (9.52%), Folate: 32.43µg (8.11%), Vitamin B1: 0.1mg (6.42%), Vitamin B3: 1.09mg (5.45%), Vitamin E: 0.81mg (5.39%), Selenium: 3.73µg (5.33%), Iron: 0.89mg (4.92%), Vitamin K: 4.85µg (4.62%), Manganese: 0.09mg (4.42%), Fiber: 0.47g (1.9%), Copper: 0.03mg (1.74%), Zinc: 0.22mg (1.45%), Vitamin B5: 0.14mg (1.42%), Magnesium: 5.02mg (1.26%), Potassium: 36.35mg (1.04%)