

Polka Dot Cake

airy Free

READY IN

Table 125 min.





DESSERT

Ingredients

1 container fluffy frosting white

3 oz candy melts

12 servings food coloring red

1 box cake mix white

Equipment

oven

Directions

Ш	Heat oven to 350F (325F 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

PROTEIN 2.1% FAT 23.13% CARBS 74.77%

Properties

Glycemic Index:3.58, Glycemic Load:11.24, Inflammation Score:-1, Nutrition Score:4.0947826271472%

Nutrients (% of daily need)

Calories: 336.79kcal (16.84%), Fat: 8.68g (13.35%), Saturated Fat: 2.76g (17.28%), Carbohydrates: 63.1g (21.03%), Net Carbohydrates: 62.63g (22.77%), Sugar: 44.34g (49.26%), Cholesterol: Omg (0%), Sodium: 372.6mg (16.2%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 1.77g (3.55%), Phosphorus: 152.12mg (15.21%), Vitamin B2: 0.21mg (12.34%), Calcium: 95.51mg (9.55%), Folate: 33.24µg (8.31%), Vitamin B1: 0.1mg (6.49%), Vitamin E: 0.96mg (6.43%), Vitamin K: 6.17µg (5.87%), Vitamin B3: 1.11mg (5.56%), Selenium: 3.74µg (5.35%), Iron: 0.9mg (5.01%), Manganese: 0.09mg (4.42%), Fiber: 0.47g (1.9%), Copper: 0.03mg (1.74%), Zinc: 0.23mg (1.5%), Vitamin B5: 0.15mg (1.48%), Magnesium: 5.12mg (1.28%), Potassium: 39.8mg (1.14%)