



## Psychedelic Cake

READY IN



120 min.

SERVINGS



12

CALORIES



463 kcal

DESSERT

### Ingredients

- 3 oz chocolate white chopped
- 0.5 cup butter softened
- 3 eggs
- 12 servings purple gel food coloring green blue red (orange, , and )
- 3 cups powdered sugar
- 0.3 cup vegetable oil
- 1.3 cups water
- 3 tablespoons whipping cream
- 1 box cake mix yellow

## Equipment

- bowl
- frying pan
- oven
- hand mixer
- toothpicks
- microwave

## Directions

- Heat oven to 350F. Spray bottom only of 13x9-inch pan with cooking spray. 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. Divide batter evenly among 4 medium bowls.
- Add a different food color to each bowl to make orange, red, blue and green. Drop by large spoonfuls into pan side by side, alternating colors.
- Bake 25 to 30 minutes or until toothpick inserted in center comes out clean. Cool completely, about 1 hour.
- In small microwavable bowl, microwave white chocolate and whipping cream uncovered on High 1 minute, stirring once, until softened and chocolate can be stirred smooth. Cool 10 minutes.
- In medium bowl, beat butter and 2 cups of the powdered sugar with electric mixer on medium speed until blended.
- Add white chocolate mixture; blend well.
- Add remaining 1 cup powdered sugar; beat until smooth.
- Add orange food color and blend well.
- Spread frosting on top of cake.

## Nutrition Facts



**PROTEIN 3.05%** **FAT 37.53%** **CARBS 59.42%**

## Properties

Glycemic Index:10, Glycemic Load:2.93, Inflammation Score:-2, Nutrition Score:5.7060869339368%

## Nutrients (% of daily need)

Calories: 463.27kcal (23.16%), Fat: 19.6g (30.15%), Saturated Fat: 9.06g (56.66%), Carbohydrates: 69.83g (23.28%), Net Carbohydrates: 69.3g (25.2%), Sugar: 52.33g (58.14%), Cholesterol: 66.98mg (22.33%), Sodium: 399.31mg (17.36%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.58g (7.17%), Phosphorus: 172.26mg (17.23%), Vitamin K: 13.85µg (13.19%), Calcium: 116.95mg (11.7%), Vitamin B2: 0.19mg (10.93%), Vitamin E: 1.33mg (8.86%), Folate: 35.4µg (8.85%), Selenium: 5.38µg (7.68%), Vitamin B1: 0.11mg (7.31%), Vitamin A: 353.02IU (7.06%), Iron: 1.13mg (6.28%), Vitamin B3: 1.06mg (5.32%), Manganese: 0.09mg (4.36%), Vitamin B5: 0.39mg (3.89%), Vitamin B12: 0.2µg (3.38%), Vitamin B6: 0.06mg (2.87%), Copper: 0.05mg (2.48%), Zinc: 0.33mg (2.22%), Fiber: 0.53g (2.12%), Vitamin D: 0.28µg (1.87%), Magnesium: 7.18mg (1.79%), Potassium: 62.13mg (1.78%)