



## Purple Ombre Layer Cake

 Dairy Free

READY IN



30 min.

SERVINGS



8

CALORIES



633 kcal

DESSERT

### Ingredients

- 2 boxes cake mix white
- 1 serving purple gel food coloring
- 1.5 cups sugar
- 0.7 cup water
- 3 egg whites room temperature
- 0.1 teaspoon cream of tartar
- 0.1 teaspoon salt
- 1 teaspoon vanilla

## Equipment

- bowl
- sauce pan
- oven
- hand mixer
- candy thermometer

## Directions

- Heat oven to 350°F. Generously spray four 8- or 9-inch round cake pans with baking spray with flour.
- Make cake batter as directed on boxes. Divide batter equally among 4 bowls.
- Add food color to make 4 different shades of the same color.
- Pour batter into pans.
- Bake and cool as directed on box for 8- or 9-inch rounds.
- In 2-quart saucepan, heat sugar and water to boiling. Cook to 245°F on candy thermometer.
- Meanwhile, in large bowl, beat eggs whites, cream of tartar and salt with electric mixer on high speed until peaks form.
- Reduce speed to low; slowly pour sugar syrup into egg whites. Increase speed to high; beat about 7 minutes or until sides of bowl are cool to the touch. Beat in vanilla.
- Spread 1 tablespoon frosting on cake plate to act as glue.
- Place 1 cake layer on plate.
- Spread with thin layer of frosting. Repeat to use all layers. Frost cake completely with remaining frosting.

## Nutrition Facts



**PROTEIN 4.09%** **FAT 6.89%** **CARBS 89.02%**

## Properties

Glycemic Index:8.76, Glycemic Load:26.18, Inflammation Score:-3, Nutrition Score:10.231304284671%

## Nutrients (% of daily need)

Calories: 632.6kcal (31.63%), Fat: 4.91g (7.55%), Saturated Fat: 2.52g (15.77%), Carbohydrates: 142.66g (47.55%), Net Carbohydrates: 141.23g (51.36%), Sugar: 91.96g (102.17%), Cholesterol: 0mg (0%), Sodium: 952.14mg (41.4%), Alcohol: 0.17g (100%), Alcohol %: 0.11% (100%), Protein: 6.55g (13.1%), Phosphorus: 437.29mg (43.73%), Calcium: 284.89mg (28.49%), Folate: 90.93µg (22.73%), Vitamin B2: 0.34mg (19.85%), Selenium: 13.59µg (19.42%), Vitamin B1: 0.28mg (18.73%), Vitamin B3: 3.1mg (15.49%), Iron: 2.55mg (14.17%), Manganese: 0.27mg (13.45%), Vitamin E: 1.12mg (7.5%), Fiber: 1.42g (5.69%), Copper: 0.11mg (5.68%), Zinc: 0.6mg (4.03%), Vitamin B5: 0.4mg (4.02%), Magnesium: 15.71mg (3.93%), Vitamin K: 3.49µg (3.32%), Potassium: 107.7mg (3.08%), Vitamin B6: 0.04mg (1.84%)