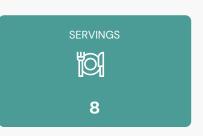


## **Purple Ombre Layer Cake**

airy Free







DESSERT

## **Ingredients**

0.1 teaspoon cream of tartar

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

Equipment		
	bowl	
	sauce pan	
	oven	
	hand mixer	
	candy thermometer	
Directions		
	Heat oven to 350F. 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 245F 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**

## **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: Omg (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%)