



Red Velvet Cake by Duncan Hines®

READY IN



45 min.

SERVINGS



10

CALORIES



459 kcal

DESSERT

Ingredients

- 16 ounce creamy cream cheese frosting home-style duncan hines®
- 3 large eggs
- 1 package velvet premium cake mix red duncan hines®
- 0.3 cup vegetable oil
- 1.3 cups water

Equipment

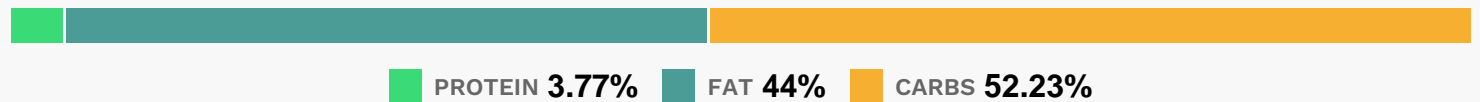
- bowl
- frying pan

- oven
- wire rack
- toothpicks

Directions

- Preheat oven to 350 degrees F for metal or glass pans, 325 degrees F for dark or coated pans. Grease sides and bottom of each pan with shortening. Flour lightly. (Use baking cups for cupcakes).
- Blend dry mix, water, oil and eggs in large bowl at low speed until moistened (about 30 seconds). Beat at medium speed for 2 minutes.
- Pour batter in pans and bake immediately.
- Bake in a 13 x 9-inch pan for 35–38 minutes.
- Add 3–5 minutes to bake time for dark or coated pans. Cake is done when toothpick inserted in center comes out clean.
- Cool in pan on wire rack for 15 minutes. Cool completely before frosting.
- Garnish, and enjoy!

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:6.1956522309262%

Nutrients (% of daily need)

Calories: 458.82kcal (22.94%), Fat: 23.28g (35.81%), Saturated Fat: 5.05g (31.56%), Carbohydrates: 62.18g (20.73%), Net Carbohydrates: 61.14g (22.23%), Sugar: 45.42g (50.47%), Cholesterol: 55.8mg (18.6%), Sodium: 465.81mg (20.25%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 4.75mg (1.58%), Protein: 4.48g (8.97%), Phosphorus: 147.7mg (14.77%), Selenium: 10.19µg (14.56%), Vitamin K: 15.05µg (14.33%), Iron: 2.28mg (12.67%), Copper: 0.2mg (9.87%), Folate: 33.83µg (8.46%), Vitamin B2: 0.14mg (8.26%), Vitamin E: 1.23mg (8.21%), Calcium: 75.45mg (7.54%), Magnesium: 23.31mg (5.83%), Manganese: 0.11mg (5.32%), Vitamin B1: 0.08mg (5.3%), Potassium: 179.14mg (5.12%), Fiber: 1.04g (4.15%), Zinc: 0.55mg (3.67%), Vitamin B3: 0.71mg (3.54%), Vitamin B5: 0.29mg (2.9%), Vitamin B12: 0.13µg (2.23%), Vitamin B6: 0.04mg (2.12%), Vitamin D: 0.3µg (2%), Vitamin A: 82.3IU (1.65%)