



## Root Beer Cake I

READY IN



45 min.

SERVINGS



12

CALORIES



279 kcal

DESSERT

### Ingredients

- 1 tablespoon double-acting baking powder
- 0.5 cup butter softened
- 1.5 cups confectioners' sugar
- 2 eggs
- 2 cups flour all-purpose
- 1 teaspoon root beer extract
- 3 tablespoons root beer
- 1 pinch salt
- 1 cup sugar white

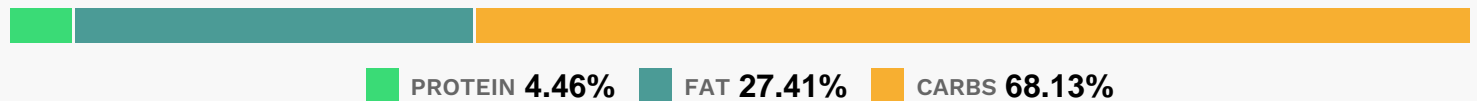
## Equipment

- bowl
- frying pan
- oven
- baking pan

## Directions

- Preheat oven to 375 degrees F (190 degrees C). Grease and flour one 8x12 inch baking pan.
- In medium bowl, cream the butter or margarine with the sugar until light. Beat in the eggs and root beer extract.
- Combine the flour, baking powder and salt.
- Add the flour mixture to the egg mixture. Beat in the root beer and mix until just combined.
- Pour batter into the prepared pan and bake at 375 degrees F (175 degrees C) for 30 to 35 minutes.
- Let cool then frost with frosting.
- TO MAKE FROSTING: In a medium bowl beat the 1/2 cup butter or margarine, confectioner's, 1 teaspoon root beer extract and pinch salt. Beat in 1 to 3 tablespoons root beer soda to reach desired consistency.
- Spread onto cooled cake.

## Nutrition Facts



## Properties

Glycemic Index:23.92, Glycemic Load:23.39, Inflammation Score:-3, Nutrition Score:4.3226087015608%

## Nutrients (% of daily need)

Calories: 278.87kcal (13.94%), Fat: 8.63g (13.27%), Saturated Fat: 5.12g (32.02%), Carbohydrates: 48.24g (16.08%), Net Carbohydrates: 47.67g (17.34%), Sugar: 31.83g (35.36%), Cholesterol: 47.62mg (15.87%), Sodium: 181.88mg (7.91%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.16g (6.31%), Selenium: 9.6µg (13.72%), Vitamin B1: 0.17mg (11.13%), Folate: 41.86µg (10.46%), Vitamin B2: 0.15mg (8.57%), Manganese: 0.15mg (7.3%), Calcium: 68.79mg

(6.88%), Iron: 1.23mg (6.81%), Vitamin B3: 1.24mg (6.2%), Phosphorus: 61.2mg (6.12%), Vitamin A: 275.96IU (5.52%), Fiber: 0.56g (2.26%), Vitamin B5: 0.21mg (2.14%), Vitamin E: 0.31mg (2.06%), Copper: 0.04mg (1.89%), Zinc: 0.26mg (1.7%), Magnesium: 5.96mg (1.49%), Vitamin B12: 0.08µg (1.36%), Vitamin B6: 0.02mg (1.1%), Potassium: 35.56mg (1.02%)