



Root Beer Float Cake

 Dairy Free

READY IN



15 min.

SERVINGS



12

CALORIES



247 kcal

DESSERT

Ingredients

- ☐ 2 large eggs
- ☐ 18.3 ounce german chocolate cake mix
- ☐ 1.3 cups root beer not diet
- ☐ 0.3 cup vegetable oil

Equipment

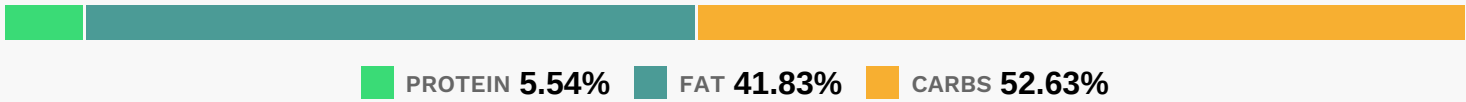
- ☐ frying pan
- ☐ oven
- ☐ mixing bowl

☐ hand mixer

Directions

- ☐ Combine first 4 ingredients in a mixing bowl. Beat mixture at low speed with an electric mixer until dry ingredients are moistened.
- ☐ Pour batter into a greased and floured 13- x 9-inch pan.
- ☐ Bake at 350 for 30 minutes or until a wooden pick inserted in center comes out clean. Cool cake 10 minutes.
- ☐ Spread Root Beer Frosting evenly over warm cake.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:5.1960869638816%

Nutrients (% of daily need)

Calories: 246.68kcal (12.33%), Fat: 12.06g (18.55%), Saturated Fat: 2.36g (14.75%), Carbohydrates: 34.14g (11.38%), Net Carbohydrates: 33.1g (12.04%), Sugar: 19.15g (21.28%), Cholesterol: 31mg (10.33%), Sodium: 370.73mg (16.12%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 4.74mg (1.58%), Protein: 3.59g (7.19%), Phosphorus: 132.91mg (13.29%), Iron: 2.1mg (11.66%), Selenium: 7.93µg (11.33%), Vitamin K: 10.02µg (9.54%), Copper: 0.18mg (9.01%), Folate: 30.65µg (7.66%), Calcium: 70.57mg (7.06%), Vitamin B2: 0.11mg (6.3%), Vitamin E: 0.94mg (6.25%), Magnesium: 21.51mg (5.38%), Vitamin B1: 0.08mg (5.11%), Manganese: 0.1mg (5.08%), Potassium: 154.02mg (4.4%), Fiber: 1.03g (4.14%), Vitamin B3: 0.7mg (3.48%), Zinc: 0.47mg (3.13%), Vitamin B5: 0.19mg (1.86%), Vitamin B6: 0.03mg (1.55%), Vitamin B12: 0.07µg (1.24%), Vitamin D: 0.17µg (1.11%)