



## Root Beer Float Cake I

 Dairy Free

READY IN



60 min.

SERVINGS



10

CALORIES



283 kcal

DESSERT

### Ingredients

- 0.5 cup powdered sugar
- 3 eggs
- 3 tablespoons root beer
- 0.3 cup vegetable oil
- 18.3 ounce cake mix yellow

### Equipment

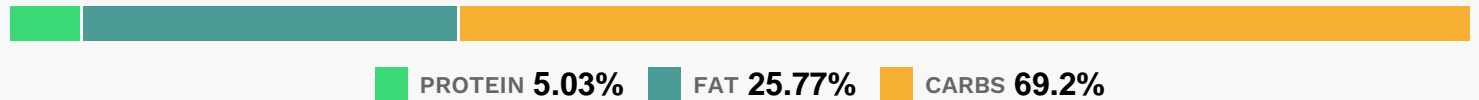
- bowl
- frying pan

- oven
- wire rack
- toothpicks
- skewers
- kugelhopf pan

## Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.
- In a medium bowl, stir together the cake mix, 12 ounces root beer, oil and eggs until smooth.
- Pour batter into the prepared pan.
- Bake for 35 to 40 minutes in the preheated oven, until a toothpick inserted comes out clean. Cool cake in pan for 15 minutes before inverting onto a wire rack to cool completely. Poke holes in the cake with a skewer at 2 inch intervals.
- Pour Root Beer Glaze evenly over cake.
- To make the Root Beer Glaze: combine the confectioners sugar and 3 tablespoons of root beer in a small bowl. Beat until smooth.

## Nutrition Facts



## Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:5.5300000180369%

## Nutrients (% of daily need)

Calories: 282.61kcal (14.13%), Fat: 8.14g (12.53%), Saturated Fat: 2.08g (13.02%), Carbohydrates: 49.19g (16.4%), Net Carbohydrates: 48.57g (17.66%), Sugar: 28.78g (31.98%), Cholesterol: 49.1mg (16.37%), Sodium: 396.09mg (17.22%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.58g (7.16%), Phosphorus: 186.52mg (18.65%), Calcium: 116.84mg (11.68%), Vitamin K: 11.56µg (11.01%), Vitamin B2: 0.18mg (10.65%), Folate: 41.39µg (10.35%), Vitamin B1: 0.12mg (8.32%), Selenium: 5.64µg (8.06%), Iron: 1.31mg (7.3%), Vitamin E: 1.06mg (7.07%), Vitamin B3: 1.21mg (6.04%), Manganese: 0.1mg (5.17%), Vitamin B5: 0.39mg (3.91%), Vitamin B6: 0.06mg (3.11%), Vitamin B12: 0.17µg (2.82%), Fiber: 0.62g (2.48%), Copper: 0.05mg (2.37%), Zinc: 0.31mg (2.09%), Vitamin D: 0.26µg (1.76%), Magnesium: 6.8mg (1.7%), Vitamin A: 71.28IU (1.43%), Potassium: 42.7mg (1.22%)