



Root Beer Float Cake II

 Dairy Free

READY IN



90 min.

SERVINGS



15

CALORIES



178 kcal

DESSERT

Ingredients

- 2 eggs
- 0.5 cup root beer
- 0.3 cup vegetable oil
- 1.3 ounce non-dairy whipped topping
- 18.3 ounce cake mix white

Equipment

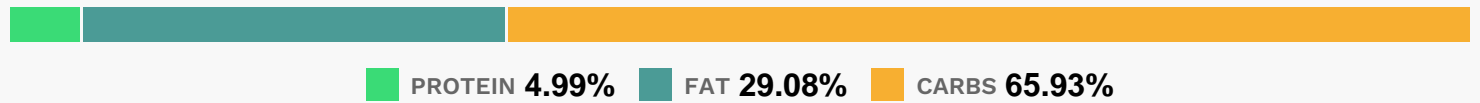
- bowl
- frying pan

- oven
- mixing bowl
- toothpicks

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.
- In a large bowl, combine cake mix, 1 1/4 cup root beer, oil, and eggs. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed.
- Pour batter into prepared pan.
- Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.
- To make the frosting: In a large mixing bowl, combine the whipped topping mix and 1/2 cup root beer. Beat until soft peaks form.
- Spread on top of cake.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:3.57434783552%

Nutrients (% of daily need)

Calories: 177.55kcal (8.88%), Fat: 5.79g (8.9%), Saturated Fat: 1.69g (10.55%), Carbohydrates: 29.51g (9.84%), Net Carbohydrates: 29.13g (10.59%), Sugar: 15.95g (17.72%), Cholesterol: 21.87mg (7.29%), Sodium: 250.15mg (10.88%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.23g (4.47%), Phosphorus: 129.67mg (12.97%), Calcium: 80.96mg (8.1%), Vitamin K: 7.71µg (7.34%), Selenium: 4.83µg (6.91%), Folate: 26.98µg (6.74%), Vitamin B2: 0.1mg (6.11%), Vitamin B1: 0.08mg (5.18%), Vitamin E: 0.67mg (4.47%), Iron: 0.78mg (4.35%), Vitamin B3: 0.83mg (4.15%), Manganese: 0.07mg (3.67%), Vitamin B5: 0.19mg (1.91%), Copper: 0.03mg (1.65%), Zinc: 0.24mg (1.62%), Fiber: 0.38g (1.52%), Magnesium: 4.75mg (1.19%), Vitamin B6: 0.02mg (1.01%)