



## Snickerdoodle Cake with Cinnamon Cream Cheese Frosting

READY IN



100 min.

SERVINGS



8

CALORIES



522 kcal

DESSERT

### Ingredients

- 1 box cake mix white
- 3 teaspoons ground cinnamon
- 1.3 cups water
- 0.3 cup vegetable oil
- 2 teaspoons vanilla
- 3 egg whites
- 12 oz cream cheese frosting
- 2 tablespoons brown sugar light packed

- 4 teaspoons ground cinnamon
- 1 serving cinnamon sticks

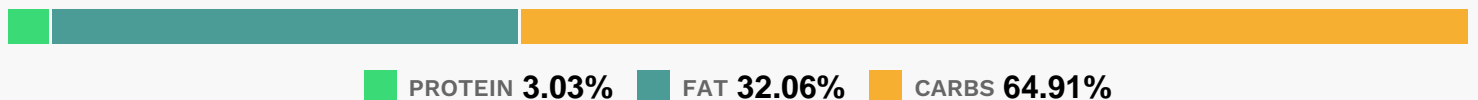
## Equipment

- bowl
- baking paper
- oven
- wire rack
- toothpicks

## Directions

- Heat oven to 350°F for shiny metal pans (325°F for dark or nonstick pans). Spray 2 (9-inch) round cake pans with cooking spray; lightly flour.
- Place sheet of cooking parchment paper on cooling rack; lightly spray paper with cooking spray.
- In large bowl, beat Cake ingredients on low speed 30 seconds, then on medium speed 2 minutes, scraping sides of bowl occasionally. Divide batter evenly between pans.
- Bake 25 to 30 minutes or until toothpick inserted in center comes out clean. Cool in pans 10 minutes.
- Remove cakes from pans to lined cooling rack. Cool completely, about 45 minutes.
- Meanwhile, in large bowl, stir together Frosting ingredients.
- Place 1 cooled cake layer bottom side up on serving plate. Frost top. Top with second cake layer bottom side down. Frost sides and top of cake.
- Garnish with cinnamon sticks.

## Nutrition Facts



## Properties

Glycemic Index:1.88, Glycemic Load:0.03, Inflammation Score:-2, Nutrition Score:7.5443477633855%

## Nutrients (% of daily need)

Calories: 522.25kcal (26.11%), Fat: 18.87g (29.03%), Saturated Fat: 4.59g (28.67%), Carbohydrates: 85.96g (28.65%), Net Carbohydrates: 84.18g (30.61%), Sugar: 57.37g (63.75%), Cholesterol: 0mg (0%), Sodium: 550.73mg (23.94%), Alcohol: 0.34g (100%), Alcohol %: 0.26% (100%), Protein: 4.02g (8.03%), Manganese: 0.49mg (24.64%), Phosphorus: 222.21mg (22.22%), Vitamin K: 19.07µg (18.16%), Calcium: 167.34mg (16.73%), Selenium: 8.12µg (11.6%), Folate: 45.84µg (11.46%), Vitamin B2: 0.19mg (11.41%), Vitamin B1: 0.14mg (9.42%), Vitamin E: 1.35mg (9.01%), Iron: 1.53mg (8.49%), Vitamin B3: 1.59mg (7.96%), Fiber: 1.77g (7.09%), Copper: 0.08mg (3.91%), Magnesium: 11.16mg (2.79%), Potassium: 87.38mg (2.5%), Zinc: 0.35mg (2.34%), Vitamin B5: 0.22mg (2.24%), Vitamin B6: 0.02mg (1.17%)