



Snickerdoodle Cake with Cinnamon Cream Cheese Frosting

READY IN



100 min.

SERVINGS



8

CALORIES



703 kcal

DESSERT

Ingredients

- 8 servings cinnamon sticks
- 24 oz cream cheese frosting
- 3 egg whites
- 3 teaspoons ground cinnamon
- 4 teaspoons ground cinnamon
- 2 tablespoons brown sugar light packed
- 2 teaspoons vanilla
- 0.3 cup vegetable oil

- 1.3 cups water
- 1 box cake mix white

Equipment

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

Directions

- Heat oven to 350F for shiny metal pans (325F 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:0.05, Inflammation Score:-2, Nutrition Score:8.7026087330735%

Nutrients (% of daily need)

Calories: 703.05kcal (35.15%), Fat: 26.25g (40.38%), Saturated Fat: 6.53g (40.78%), Carbohydrates: 115.99g (38.66%), Net Carbohydrates: 113.29g (41.2%), Sugar: 84.43g (93.81%), Cholesterol: 0mg (0%), Sodium: 632.12mg (27.48%), Alcohol: 0.34g (100%), Alcohol %: 0.2% (100%), Protein: 4.13g (8.26%), Manganese: 0.8mg (40.2%), Phosphorus: 224.61mg (22.46%), Vitamin K: 19.62µg (18.68%), Calcium: 186.15mg (18.62%), Selenium: 8.39µg (11.98%), Vitamin B2: 0.2mg (11.6%), Folate: 45.94µg (11.49%), Fiber: 2.7g (10.81%), Iron: 1.74mg (9.68%), Vitamin B1: 0.14mg (9.44%), Vitamin E: 1.39mg (9.28%), Vitamin B3: 1.62mg (8.1%), Copper: 0.09mg (4.64%), Magnesium: 13.06mg (3.26%), Potassium: 109.8mg (3.14%), Zinc: 0.39mg (2.61%), Vitamin B5: 0.23mg (2.31%), Vitamin B6: 0.03mg (1.3%)