



Sprinkle Layer Cake



Dairy Free

READY IN



120 min.

SERVINGS



8

CALORIES



184 kcal

Ingredients

- ☐ 2 boxes asian rice cracker snack mix
- ☐ 12 oz fluffy frosting white
- ☐ 1 serving purple gel food coloring
- ☐ 1 serving sprinkles

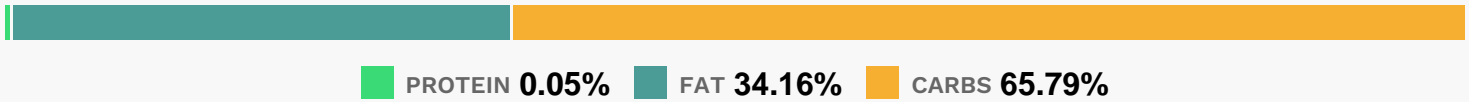
Equipment

- ☐ bowl
- ☐ oven

Directions

- ☐ Heat oven to 350°F. Generously spray four 8- or 9-inch round cake pans with baking spray with flour. Make cake batter as directed on boxes.
- ☐ Pour batter into pans.
- ☐ Bake as directed on box for 8- or 9-inch rounds. Cool 10 minutes; remove from pans to cooling racks. Cool completely, about 30 minutes.
- ☐ Meanwhile, divide frosting among bowls, and tint with food color as desired. You will need about half a container of frosting for between each of the layers and one and a half for the outside and top of the cake. Set the one and a half containers aside if you want to keep it white for the outside and top. Use whatever colors you desire for the 3 bowls of frosting for between the layers.
- ☐ Spread 1 tablespoon frosting on cake plate to act as glue.
- ☐ Place 1 cake layer on plate.
- ☐ Spread with half container of frosting. Repeat twice. Top with last layer. Frost outside and top of cake completely with the one and a half containers frosting. Immediately cover cake with sprinkles.

Nutrition Facts



Properties

Glycemic Index:5.38, Glycemic Load:12.42, Inflammation Score:1, Nutrition Score:0.94695652203391%

Nutrients (% of daily need)

Calories: 184.11kcal (9.21%), Fat: 6.98g (10.74%), Saturated Fat: 1.33g (8.29%), Carbohydrates: 30.24g (10.08%), Net Carbohydrates: 30.22g (10.99%), Sugar: 27.99g (31.1%), Cholesterol: 0.01mg (0%), Sodium: 79.98mg (3.48%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.02g (0.04%), Vitamin B2: 0.13mg (7.6%), Vitamin K: 5.56µg (5.3%), Vitamin E: 0.65mg (4.35%)