



Sprinkles Smash Cake

 Dairy Free

READY IN



120 min.

SERVINGS



20

CALORIES



268 kcal

DESSERT

Ingredients

- 1 container fluffy frosting white
- 20 servings m&m candies assorted
- 1 box duncan hines classic decadent cake mix (any flavor*)

Equipment

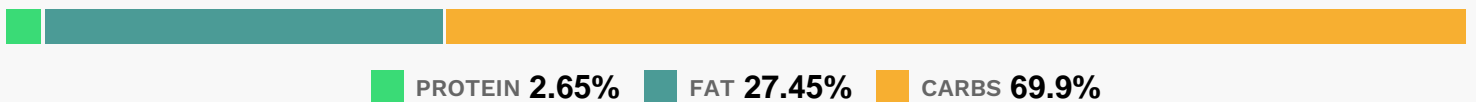
- bowl
- baking sheet
- baking paper
- oven

- wire rack
- loaf pan
- hand mixer
- toothpicks
- muffin liners

Directions

- Heat oven to 350F (325F for dark or nonstick pans). Grease bottom only of 8x4-inch loaf pan with shortening or cooking spray, and place paper baking cup in each of 12 regular-size muffin cups.
- In large bowl, beat cake mix, water, oil and eggs with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally, until smooth.
- Place 1 3/4 cups batter into loaf pan. Spoon remaining batter into muffin cups.
- Bake loaf cake 35 to 40 minutes and cupcakes 18 to 23 minutes or until toothpick inserted in center of cake comes out clean. Cool 10 minutes; remove from pans to cooling rack. Cool completely, about 30 minutes. For easier handling, refrigerate or freeze loaf cake 30 to 60 minutes or until firm.
- Trim rounded top off loaf cake.
- Cut cake in half crosswise.
- Place half of loaf cake cut side up on plate.
- Spread cut side with frosting. Top with remaining half of loaf cake, cut side down.
- Frost sides and top of cake with frosting.
- Cut number out of waxed or cooking parchment paper, and place on top of frosting (template can be found under the Tips below). Cover cake with sprinkles, using a cookie sheet with sides to catch loose sprinkles. Gently lift number off cake, and smooth frosting. Use remaining frosting to frost cupcakes.

Nutrition Facts



Properties

Glycemic Index:2.15, Glycemic Load:6.74, Inflammation Score:-1, Nutrition Score:2.6817391275064%

Nutrients (% of daily need)

Calories: 268.02kcal (13.4%), Fat: 8.2g (12.62%), Saturated Fat: 3.36g (21%), Carbohydrates: 46.97g (15.66%), Net Carbohydrates: 46.28g (16.83%), Sugar: 34.83g (38.71%), Cholesterol: 2.25mg (0.75%), Sodium: 231.84mg (10.08%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.78g (3.56%), Phosphorus: 91.27mg (9.13%), Calcium: 74.7mg (7.47%), Vitamin B2: 0.13mg (7.4%), Folate: 19.94µg (4.99%), Iron: 0.73mg (4.03%), Vitamin B1: 0.06mg (3.89%), Vitamin E: 0.58mg (3.86%), Vitamin K: 3.7µg (3.52%), Vitamin B3: 0.67mg (3.34%), Selenium: 2.25µg (3.21%), Fiber: 0.69g (2.76%), Manganese: 0.05mg (2.65%), Copper: 0.02mg (1.05%)