



## Sprinkles Smash Cake

 Dairy Free

READY IN



120 min.

SERVINGS



20

CALORIES



169 kcal

DESSERT

### Ingredients

- ☐ 1 box cake mix white your favorite (or flavor)
- ☐ 12 oz fluffy frosting white
- ☐ 1 serving sprinkles assorted

### Equipment

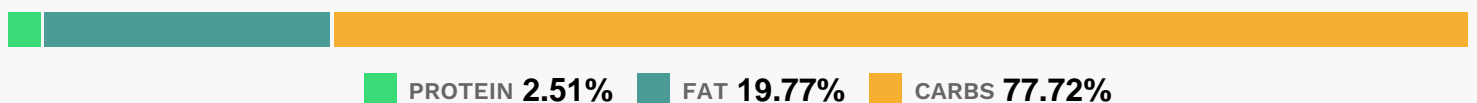
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven

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

## Directions

- ☐ Heat oven to 350°F (325°F 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. (See link below for diagram and template.) 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:4.97, Inflammation Score:-1, Nutrition Score:2.3247826462207%

Nutrients (% of daily need)

Calories: 169.38kcal (8.47%), Fat: 3.74g (5.75%), Saturated Fat: 1.03g (6.46%), Carbohydrates: 33.05g (11.02%), Net Carbohydrates: 32.76g (11.91%), Sugar: 22.07g (24.52%), Cholesterol: 0mg (0%), Sodium: 210.44mg (9.15%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.07g (2.13%), Phosphorus: 90.18mg (9.02%), Vitamin B2: 0.11mg (6.32%), Calcium: 57.12mg (5.71%), Folate: 19.46µg (4.86%), Vitamin B1: 0.06mg (3.85%), Vitamin B3: 0.65mg (3.27%), Vitamin E: 0.49mg (3.23%), Selenium: 2.24µg (3.2%), Iron: 0.53mg (2.95%), Vitamin K: 2.91µg (2.77%), Manganese: 0.05mg (2.65%), Fiber: 0.28g (1.14%), Copper: 0.02mg (1.05%)