



Strawberry Champagne Cakes

READY IN



60 min.

SERVINGS



12

CALORIES



447 kcal

DESSERT

Ingredients

- ☐ 1 cup champagne
- ☐ 3 large eggs
- ☐ 16 ounce frosting frosting starter duncan hines® canned
- ☐ 12 servings strawberries fresh
- ☐ 3 gram frosting strawberry shortcake flavour mix duncan hines®
- ☐ 18.3 ounce vanilla cake donut holes french duncan hines®
- ☐ 0.3 cup vegetable oil
- ☐ 0.3 cup water

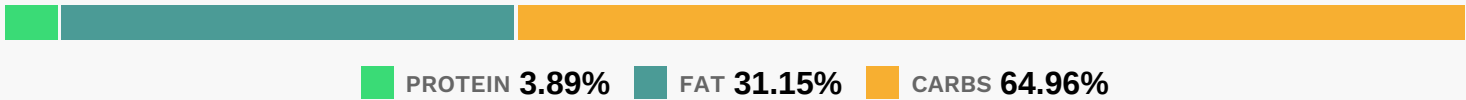
Equipment

- ☐ frying pan
- ☐ oven
- ☐ toothpicks

Directions

- ☐ Preheat oven to 350 degrees F. Grease and flour a 12" x 17" sided sheet pan.
- ☐ Mix Duncan Hines® French Vanilla Cake
- ☐ Mix, eggs, oil, champagne and water.
- ☐ Pour cake batter into prepared sheet pan and bake 18 to 22 minutes or until toothpick inserted into cake comes out clean.
- ☐ Let cake cool completely and remove from pan by flipping pan upside down.
- ☐ With the long side of cake facing you, cut cake in half exactly down the middle, from top to bottom.
- ☐ You will now have 2 pieces of cake, each measuring 12" x 8.5".
- ☐ Pour packet of Duncan Hines® Frosting Creations™ Strawberry Shortcake Flavour
- ☐ Mix into can of Duncan Hines® Frosting Creations™ Frosting Starter. Stir until evenly blended.
- ☐ Frost the top only of one 12" x 8.5" piece of the cake with the Strawberry Shortcake frosting you just created.
- ☐ Place second half of cake on top of frosted half.
- ☐ Cut the layered cake into 12 rectangles and chill for 30 minutes.
- ☐ Decoratively frost tops of the Strawberry Champagne Cakes and garnish with a fresh strawberry.

Nutrition Facts



Properties

Glycemic Index:6.92, Glycemic Load:14.31, Inflammation Score:-6, Nutrition Score:14.303478292797%

Flavonoids

Cyanidin: 2.42mg, Cyanidin: 2.42mg, Cyanidin: 2.42mg, Cyanidin: 2.42mg Petunidin: 0.16mg, Petunidin: 0.16mg, Petunidin: 0.16mg, Petunidin: 0.16mg Delphinidin: 0.45mg, Delphinidin: 0.45mg, Delphinidin: 0.45mg, Delphinidin: 0.45mg Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg Pelargonidin: 35.78mg, Pelargonidin: 35.78mg, Pelargonidin: 35.78mg, Pelargonidin: 35.78mg Peonidin: 0.07mg, Peonidin: 0.07mg, Peonidin: 0.07mg, Peonidin: 0.07mg Catechin: 4.48mg, Catechin: 4.48mg, Catechin: 4.48mg, Catechin: 4.48mg Epigallocatechin: 1.12mg, Epigallocatechin: 1.12mg, Epigallocatechin: 1.12mg, Epigallocatechin: 1.12mg Epicatechin: 0.6mg, Epicatechin: 0.6mg, Epicatechin: 0.6mg, Epicatechin: 0.6mg Epicatechin 3–gallate: 0.22mg, Epicatechin 3–gallate: 0.22mg, Epicatechin 3–gallate: 0.22mg, Epicatechin 3–gallate: 0.22mg Epigallocatechin 3–gallate: 0.16mg, Epigallocatechin 3–gallate: 0.16mg, Epigallocatechin 3–gallate: 0.16mg, Epigallocatechin 3–gallate: 0.16mg Naringenin: 0.37mg, Naringenin: 0.37mg, Naringenin: 0.37mg, Naringenin: 0.37mg Kaempferol: 0.72mg, Kaempferol: 0.72mg, Kaempferol: 0.72mg, Kaempferol: 0.72mg Myricetin: 0.06mg, Myricetin: 0.06mg, Myricetin: 0.06mg, Myricetin: 0.06mg Quercetin: 1.6mg, Quercetin: 1.6mg, Quercetin: 1.6mg, Quercetin: 1.6mg Gallocatechin: 0.04mg, Gallocatechin: 0.04mg, Gallocatechin: 0.04mg, Gallocatechin: 0.04mg

Nutrients (% of daily need)

Calories: 446.56kcal (22.33%), Fat: 15.41g (23.71%), Saturated Fat: 3.31g (20.68%), Carbohydrates: 72.32g (24.11%), Net Carbohydrates: 68.96g (25.08%), Sugar: 49.43g (54.92%), Cholesterol: 46.5mg (15.5%), Sodium: 390.92mg (17%), Alcohol: 1.26g (100%), Alcohol %: 0.59% (100%), Protein: 4.34g (8.67%), Vitamin C: 84.67mg (102.63%), Manganese: 0.65mg (32.39%), Phosphorus: 214.36mg (21.44%), Vitamin K: 20.42µg (19.45%), Folate: 73.87µg (18.47%), Vitamin B2: 0.3mg (17.58%), Fiber: 3.35g (13.42%), Vitamin E: 2mg (13.32%), Calcium: 128.03mg (12.8%), Selenium: 8.2µg (11.71%), Iron: 1.79mg (9.97%), Vitamin B1: 0.14mg (9.17%), Vitamin B3: 1.7mg (8.51%), Potassium: 294.46mg (8.41%), Magnesium: 27.37mg (6.84%), Copper: 0.12mg (5.81%), Vitamin B6: 0.1mg (5.25%), Vitamin B5: 0.52mg (5.19%), Zinc: 0.6mg (4.03%), Vitamin B12: 0.11µg (1.85%), Vitamin A: 84.78IU (1.7%), Vitamin D: 0.25µg (1.67%)