



Strawberry Margarita Cake

 Dairy Free

READY IN



100 min.

SERVINGS



15

CALORIES



253 kcal

DESSERT

Ingredients

- 3 egg whites
- 2 tablespoons lime zest grated
- 0.8 cup strawberry margarita mix
- 0.3 cup vegetable oil
- 0.5 cup water
- 16 ounce non-dairy whipped topping frozen thawed
- 18.3 ounce duncan hines classic decadent cake mix white

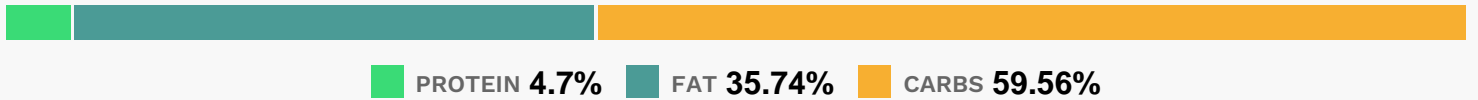
Equipment

- bowl
- frying pan
- oven
- toothpicks

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13-inch pan.
- In a large bowl, stir together cake mix, egg whites, oil, water and margarita mix.
- Pour batter into prepared pan.
- Bake in the preheated oven for 25 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.
- Stir lime zest into the Cool Whip®. Frost cooled cake and refrigerate until serving.

Nutrition Facts



Properties

Glycemic Index:2.13, Glycemic Load:0.02, Inflammation Score:-1, Nutrition Score:3.902173905269%

Flavonoids

Hesperetin: 0.34mg, Hesperetin: 0.34mg, Hesperetin: 0.34mg, Hesperetin: 0.34mg Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg

Nutrients (% of daily need)

Calories: 252.62kcal (12.63%), Fat: 10.09g (15.52%), Saturated Fat: 4.83g (30.18%), Carbohydrates: 37.83g (12.61%), Net Carbohydrates: 37.42g (13.61%), Sugar: 24.21g (26.9%), Cholesterol: 0.6mg (0.2%), Sodium: 279.55mg (12.15%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.99g (5.98%), Phosphorus: 139.66mg (13.97%), Vitamin K: 10.81µg (10.3%), Calcium: 97.93mg (9.79%), Vitamin B2: 0.13mg (7.56%), Selenium: 4.9µg (6.99%), Folate: 25.36µg (6.34%), Vitamin E: 0.85mg (5.66%), Vitamin B1: 0.08mg (5.43%), Vitamin B3: 0.86mg (4.31%), Iron: 0.71mg (3.96%), Manganese: 0.07mg (3.57%), Potassium: 62.52mg (1.79%), Copper: 0.03mg (1.71%), Magnesium: 6.7mg (1.67%), Fiber: 0.4g (1.61%), Zinc: 0.19mg (1.28%), Vitamin B5: 0.11mg (1.15%), Vitamin B12: 0.07µg (1.1%)