



Strawberry Margarita Cake

 Dairy Free

READY IN



103 min.

SERVINGS



12

CALORIES



220 kcal

DESSERT

Ingredients

- 0.8 cup margarita cocktail
- 1 box cake mix white
- 1 tablespoon lime zest grated
- 8 oz non-dairy whipped topping frozen thawed
- 1 serving strawberries

Equipment

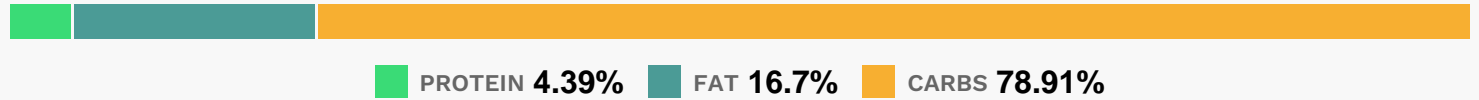
- bowl
- frying pan

- oven
- hand mixer

Directions

- Heat oven to 350°F (325°F for dark or nonstick pan). Grease or lightly spray bottom only of 13x9-inch pan.
- Add enough water to drink mix to measure 1 1/4 cups.
- In large bowl, beat cake mix, drink mix, oil and egg whites with electric mixer on low speed 2 minutes.
- Pour into pan.
- Bake and cool and directed on box for 13x9-inch pan.
- Gently stir lime peel into whipped topping; spread over top of cake.
- Garnish with strawberries. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:6, Glycemic Load:0.28, Inflammation Score:-1, Nutrition Score:4.3517390515493%

Flavonoids

Cyanidin: 0.2mg, Cyanidin: 0.2mg, Cyanidin: 0.2mg, Cyanidin: 0.2mg Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg Delphinidin: 0.04mg, Delphinidin: 0.04mg, Delphinidin: 0.04mg, Delphinidin: 0.04mg Pelargonidin: 2.98mg, Pelargonidin: 2.98mg, Pelargonidin: 2.98mg, Pelargonidin: 2.98mg Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg Catechin: 0.37mg, Catechin: 0.37mg, Catechin: 0.37mg, Catechin: 0.37mg Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg Epicatechin: 0.05mg, Epicatechin: 0.05mg, Epicatechin: 0.05mg, Epicatechin: 0.05mg Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg Hesperetin: 0.22mg, Hesperetin: 0.22mg, Hesperetin: 0.22mg, Hesperetin: 0.22mg Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg Quercetin: 0.14mg, Quercetin: 0.14mg, Quercetin: 0.14mg, Quercetin: 0.14mg

Nutrients (% of daily need)

Calories: 219.58kcal (10.98%), Fat: 4.1g (6.31%), Saturated Fat: 2.98g (18.62%), Carbohydrates: 43.61g (14.54%), Net Carbohydrates: 42.88g (15.59%), Sugar: 26.32g (29.24%), Cholesterol: 0.38mg (0.13%), Sodium: 322.78mg (14.03%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.43g (4.85%), Phosphorus: 162.15mg (16.21%), Calcium: 109.86mg (10.99%), Vitamin C: 7.2mg (8.73%), Folate: 33.65µg (8.41%), Manganese: 0.13mg (6.73%), Vitamin B1: 0.1mg (6.69%), Vitamin B2: 0.11mg (6.66%), Selenium: 4.21µg (6.01%), Vitamin B3: 1.09mg (5.47%), Iron: 0.91mg (5.06%), Vitamin E: 0.51mg (3.37%), Fiber: 0.73g (2.91%), Copper: 0.04mg (2.14%), Vitamin K: 2.04µg (1.94%), Magnesium: 7.65mg (1.91%), Potassium: 64.67mg (1.85%), Zinc: 0.23mg (1.56%), Vitamin B5: 0.14mg (1.43%), Vitamin B6: 0.02mg (1.08%)