



Striped Mini Smash Cake

 Dairy Free

READY IN



120 min.

SERVINGS



20

CALORIES



166 kcal

DESSERT

Ingredients

- 1 box cake mix yellow your favorite (or flavor)
- 12 oz fluffy frosting white
- 1 serving orange food coloring
- 1 serving coarse salt

Equipment

- bowl
- 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.
- Stir frosting and food color together to desired light orange color. Trim rounded top off loaf cake. Using 3-inch biscuit cutter, cut 2 rounds from loaf cake.
- Place one round cake cut side up on plate.
- Spread cut side with colored frosting. Top with remaining round cake, cut side down.
- Frost side and top of cake with colored frosting. Stir together 2 tablespoons light orange frosting and additional orange food color to deep orange color. Spoon frosting into decorating bag fitted with small round tip; set aside.
- Cut 1/4-inch strips waxed or cooking parchment paper 4 inches long. Arrange paper strips on top of cake spaced about 1/4 inch apart. Top cake with decorating sugar. Press sugar gently into cake. Gently remove paper strips, and smooth frosting if needed. Pipe deep orange frosting dots along base of cake. Use remaining frosting to frost cupcakes.

Nutrition Facts

   **PROTEIN 2.3%**  **FAT 18.78%**  **CARBS 78.92%**

Properties

Glycemic Index:2.15, Glycemic Load:4.97, Inflammation Score:-1, Nutrition Score:2.2439130596493%

Nutrients (% of daily need)

Calories: 166.23kcal (8.31%), Fat: 3.47g (5.34%), Saturated Fat: 0.92g (5.77%), Carbohydrates: 32.85g (10.95%), Net Carbohydrates: 32.54g (11.83%), Sugar: 21.92g (24.36%), Cholesterol: 0mg (0%), Sodium: 229.18mg (9.96%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.96g (1.91%), Phosphorus: 83.2mg (8.32%), Vitamin B2: 0.11mg (6.53%), Calcium: 55.06mg (5.51%), Folate: 18.94µg (4.73%), Vitamin B1: 0.06mg (4.09%), Vitamin E: 0.5mg (3.32%), Vitamin B3: 0.64mg (3.18%), Iron: 0.56mg (3.14%), Vitamin K: 2.96µg (2.82%), Manganese: 0.05mg (2.47%), Fiber: 0.31g (1.24%), Selenium: 0.79µg (1.13%), Vitamin B5: 0.1mg (1.03%)