



Sugar-and-Spice Cake

READY IN



60 min.

SERVINGS



12

CALORIES



286 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons apple pie spice
- ☐ 0.3 cup butter melted
- ☐ 2 large eggs
- ☐ 16 oz cup heavy whipping cream sour
- ☐ 1 sprigs garnishes: sparkling sugar
- ☐ 12 servings vanilla buttercream
- ☐ 1 teaspoon vanilla extract
- ☐ 18.3 oz duncan hines classic decadent cake mix white

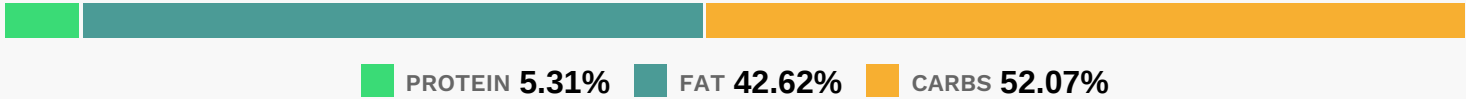
Equipment

- ☐ bowl
- ☐ oven
- ☐ plastic wrap
- ☐ hand mixer

Directions

- ☐ Preheat oven to 35
- ☐ Beat together first 6 ingredients and, if desired, almond extract at low speed with an electric mixer just until dry ingredients are moistened. Increase speed to medium, and beat 2 minutes or until batter is smooth, stopping to scrape down bottom and sides of bowl as needed.
- ☐ Pour batter into 3 greased and floured 8-inch round cake pans.
- ☐ Bake at 350 for 20 to 22 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 5 minutes; remove from pans to wire racks, and cool completely (about 1 hour). Wrap in plastic wrap, and freeze 1 hour or up to 1 month.
- ☐ Spread Vanilla Buttercream between layers and on top and sides of cake.
- ☐ Garnish, if desired.
- ☐ Note: For testing purposes only, we used Duncan Hines Moist Deluxe Classic White Cake Premium Cake
- ☐ Mix.

Nutrition Facts



Properties

Glycemic Index:10.01, Glycemic Load:0.06, Inflammation Score:-3, Nutrition Score:5.6152173488036%

Nutrients (% of daily need)

Calories: 286.36kcal (14.32%), Fat: 13.59g (20.92%), Saturated Fat: 7.37g (46.08%), Carbohydrates: 37.37g (12.46%), Net Carbohydrates: 36.84g (13.4%), Sugar: 19.74g (21.94%), Cholesterol: 63.47mg (21.16%), Sodium: 353.04mg (15.35%), Alcohol: 0.46g (100%), Alcohol %: 0.61% (100%), Protein: 3.81g (7.62%), Phosphorus: 192.13mg

(19.21%), Calcium: 140.82mg (14.08%), Vitamin B2: 0.2mg (11.68%), Selenium: 7.74µg (11.06%), Folate: 36.59µg (9.15%), Vitamin A: 399.54IU (7.99%), Manganese: 0.15mg (7.54%), Vitamin B1: 0.11mg (7.02%), Iron: 1.08mg (6.01%), Vitamin B3: 1.09mg (5.43%), Vitamin E: 0.72mg (4.82%), Vitamin B5: 0.39mg (3.87%), Zinc: 0.44mg (2.96%), Vitamin B12: 0.16µg (2.69%), Potassium: 90.8mg (2.59%), Magnesium: 10.23mg (2.56%), Copper: 0.05mg (2.52%), Vitamin B6: 0.04mg (2.18%), Fiber: 0.52g (2.09%), Vitamin K: 2.18µg (2.08%), Vitamin D: 0.17µg (1.11%)