



Yummy Rainbow Cake

 Dairy Free

READY IN



80 min.

SERVINGS



8

CALORIES



674 kcal

DESSERT

Ingredients

- 2 cups candy-coated chocolate pieces mini
- 3 egg whites
- 0.5 cup multicolored sprinkles (jimmies)
- 0.3 cup vegetable oil
- 1.3 cups water
- 8 ounce non-dairy whipped topping frozen thawed
- 18.3 ounce duncan hines classic decadent cake mix white

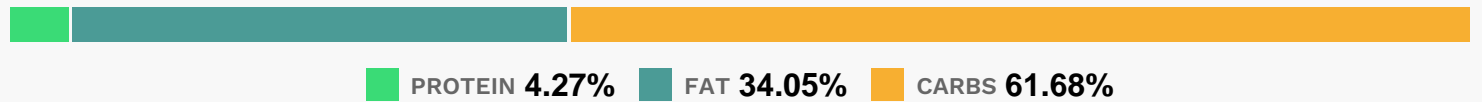
Equipment

- oven
- toothpicks

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round cake pans.
- Combine cake mix, water, oil and egg whites and beat for 2 minutes until blended. Fold in sprinkles.
- Pour batter into prepared pans.
- Bake in the preheated oven for 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow cake layers to cool in pans for 30 minutes.
- Frost cake layers with whipped topping and assemble on platter. Cover top of the cake with as many chocolate candies as possible, and surround the bottom of the cake with remaining candies.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:7.2834782704063%

Nutrients (% of daily need)

Calories: 673.5kcal (33.67%), Fat: 25.6g (39.38%), Saturated Fat: 13.51g (84.42%), Carbohydrates: 104.35g (34.78%), Net Carbohydrates: 102.23g (37.17%), Sugar: 75.61g (84.01%), Cholesterol: 8.37mg (2.79%), Sodium: 524.47mg (22.8%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 7.23g (14.45%), Phosphorus: 240.61mg (24.06%), Calcium: 223.98mg (22.4%), Vitamin K: 15.18µg (14.46%), Vitamin B2: 0.22mg (12.66%), Selenium: 8.49µg (12.13%), Folate: 46.57µg (11.64%), Iron: 1.94mg (10.77%), Vitamin B1: 0.15mg (9.76%), Fiber: 2.12g (8.46%), Vitamin E: 1.26mg (8.41%), Vitamin B3: 1.58mg (7.92%), Manganese: 0.13mg (6.69%), Copper: 0.06mg (3.19%), Vitamin A: 137.46IU (2.75%), Magnesium: 10.71mg (2.68%), Potassium: 87.07mg (2.49%), Zinc: 0.33mg (2.22%), Vitamin B5: 0.21mg (2.12%), Vitamin B6: 0.02mg (1.22%), Vitamin B12: 0.07µg (1.11%)