

Dalmatian Cake



Ingredients

Cake

- 1 package (8 oz) white cake mix
- 1 ¼ cups Quaker® Oats (quick or old fashioned, uncooked)
- 1 cup water
- 2/3 cup whole or 2% milk
- 4 egg whites, lightly beaten
- 3 tbsp canola oil
- 1 tsp vanilla
- 1/2 tsp almond extract
- 3/4 cup min semi-sweet chocolate chips

Frosting

- 1 cup powdered sugar
- 8 tbsp butter or margarine, softened
- 1/2 tsp vanilla
- 1/3 cup marshmallow creme
- 1 cup shredded coconut (optional)
- 1/4 cup mini semi-sweet chocolate chips

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	30 min	45 min	16-20

Made with



Quaker® Oats-Old Fashioned

How to make it

1. Heat oven to 350°F.
2. Lightly grease or spray 13 x 9-inch metal baking pan with cooking spray.
3. In large bowl, combine cake mix, oats, water, milk, egg whites, oil, vanilla and almond extract.
4. Beat 2 minutes with electric mixer on medium speed.
5. Gently stir in 3/4 cup chocolate chips.
6. Spread evenly into pan.
7. Bake 30 to 40 minutes or until top springs back when pressed in center.

8. Cool completely in pan on wire rack.
9. For frosting, combine powdered sugar, butter, vanilla and marshmallow creme in medium bowl; mix until smooth.
10. Spread frosting over top of cooled cake.
11. Sprinkle with coconut, if desired, and remaining 1/4 cup chocolate chips.