



# Dalmatian Cake



**SERVINGS**

16-20



**COOKING TIME**

30 min

Dalmatian Cake is a simple yet delicious baked good. This black and white cake is made with white cake mix and semi-sweet chocolate chips to create a melt in your mouth oatmeal dessert. Whip up this recipe when you're hosting a party, or celebrating a special occasion, either way this cake will be a hit.

## 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

## **Cooking Instructions**

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.