

Mango Margarita Cake  
Mangoes and margarita mix make a tropical cake creamy and dreamy.

Prep Time:20 min  
Start to Finish:1 hr 55 min  
Makes:15 servings

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#### Cake

- 1 box Betty Crocker® SuperMoist® yellow cake mix
- 1 cup nonalcoholic margarita mix
- 1/3 cup vegetable oil
- 2 teaspoons grated lime peel
- 4 eggs
- 1 jar (1 lb 8 oz) sliced mango in extra-light syrup, well drained, diced

#### Frosting

Remaining diced mango

- 1 1/2 cups frozen (thawed) whipped topping
- 2 containers (6 oz each) Yoplait® Original 99% Fat Free mango yogurt

- Heat oven to 350°F. Spray bottom only of 13x9-inch pan with baking spray with flour (do not use dark or 1.nonstick pan). In large bowl, beat cake mix, margarita mix, oil, lime peel, eggs and 1 cup of the diced mango with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes. Pour into pan.
- 2.Bake 30 to 35 minutes or until toothpick inserted in center comes out clean. Cool completely, about 1 hour.
- In blender, place remaining 1/4 cup diced mango. Cover; blend until smooth. In medium bowl, fold together 3.whipped topping and yogurt; frost cake. Spoon small dollops of pureed mango over frosting, then swirl with back of spoon. Store in refrigerator.

High Altitude (3500-6500 ft): Bake 35 to 40 minutes.

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#### Nutrition Information

**1 Serving:** Calories 280 (Calories from Fat 90); Total Fat 10g (Saturated Fat 3 1/2g, Trans Fat 1g); Cholesterol 55mg; Sodium 260mg; Total Carbohydrate 43g (Dietary Fiber 0g, Sugars 30g); Protein 4g **Percent Daily Value\*:** Vitamin A 10%; Vitamin C 20%; Calcium 10%; Iron 4% **Exchanges:** 1/2 Starch; 2 1/2 Other Carbohydrate; 0 Vegetable; 2 Fat **Carbohydrate Choices:** 3

\*Percent Daily Values are based on a 2,000 calorie diet.

#### Substitution

If you can't find mango yogurt, you can use peach yogurt.

#### Purchasing

Look for jars of sliced mango in the refrigerated section of the produce department.