



Bride and Groom Shower Cakes

 Dairy Free

READY IN



205 min.

SERVINGS



16

CALORIES



369 kcal

DESSERT

Ingredients

- 1 box cake mix white your favorite (or flavor)
- 8.4 oz cupcake liners white canned
- 8.4 oz cupcake liners canned
- 6.4 oz chocolate icing black canned
- 6.4 oz chocolate icing white canned
- 6.4 oz chocolate icing red canned
- 1 serving frangelico white

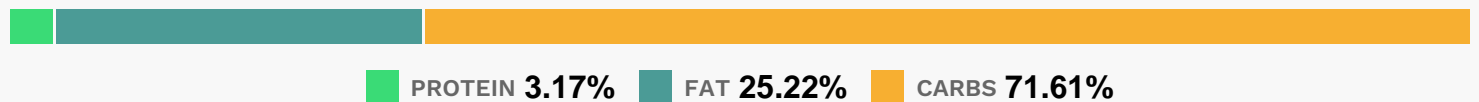
Equipment

- oven
- knife
- aluminum foil

Directions

- Heat oven to 350°F. Grease bottom of 2 (8-inch) heart-shaped foil pans. Make cake batter as directed on box.
- Pour into pans.
- Bake as directed on box for 2 (8-inch) rounds.
- Cool 10 minutes. Run knife around sides of pans to loosen cakes; remove cakes to cooling racks. Cool completely, about 1 hour.
- For bride cake, place 1 cake layer on serving plate. Frost cake with white cupcake icing, leaving V-shaped area at top of cake. Frost V-shaped area with pink cupcake icing. Pipe lace design on dress and V-shaped edge of dress with white cupcake icing, using writing tip. Use white decorating decors to make pearl necklace.
- For groom cake, place remaining cake layer on another serving plate. Frost cake with black decorating icing, leaving V-shaped area at top of cake. Frost V-shaped area with white decorating icing. Pipe black buttons and lapels with black decorating icing. Pipe red bow tie on shirt with red decorating icing. Store loosely covered at room temperature.

Nutrition Facts



Properties

Glycemic Index:8.06, Glycemic Load:9.93, Inflammation Score:-1, Nutrition Score:4.8395652372552%

Nutrients (% of daily need)

Calories: 368.67kcal (18.43%), Fat: 10.39g (15.99%), Saturated Fat: 2.61g (16.34%), Carbohydrates: 66.41g (22.14%), Net Carbohydrates: 65.82g (23.93%), Sugar: 45.63g (50.7%), Cholesterol: 0.6mg (0.2%), Sodium: 383.86mg (16.69%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.94g (5.88%), Vitamin B2: 0.24mg (14.41%), Phosphorus: 142.7mg (14.27%), Calcium: 110.48mg (11.05%), Selenium: 6.68µg (9.55%), Folate: 36.65µg (9.16%), Vitamin B1: 0.13mg (8.59%), Vitamin B3: 1.3mg (6.51%), Vitamin K: 6.81µg (6.49%), Iron: 1.14mg (6.32%), Manganese: 0.12mg (6.24%), Vitamin E: 0.84mg (5.58%), Fiber: 0.59g (2.37%), Copper: 0.04mg (2.19%), Magnesium: 7.47mg (1.87%), Zinc: 0.27mg (1.78%), Potassium: 59.88mg (1.71%), Vitamin B5: 0.17mg (1.68%)