

Butterfly Cake

 Dairy Free

READY IN



215 min.

SERVINGS



8

CALORIES



601 kcal

DESSERT

Ingredients

- ☐ 8 gourmet jelly beans
- ☐ 8 servings sprinkles
- ☐ 0.7 oz purple gel food coloring
- ☐ 8 servings purple gel food coloring (in desired colors)
- ☐ 8 servings m&m candies
- ☐ 1 container vanilla frosting
- ☐ 1 box cake mix yellow
- ☐ 8 servings frangelico with wrapping paper and plastic food wrap or foil (10xes)

- ☐ 1 frangelico
- ☐ 8 servings frangelico with wrapping paper and plastic food wrap or foil (10xes)

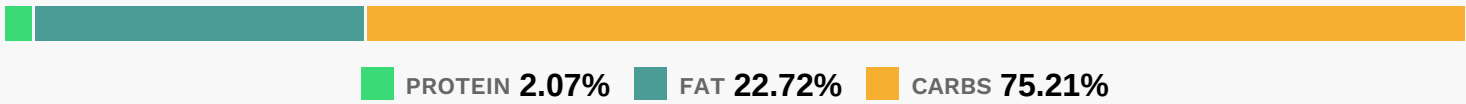
Equipment

- ☐ oven

Directions

- ☐ Heat oven to 350F (325F for dark or nonstick pans). Grease or spray bottoms and sides of two 8- or 9-inch round pans. Make, bake and cool cake as directed on box for 8- or 9-inch rounds. Wrap and freeze 1 layer for later use. Freeze remaining layer 45 minutes before cutting to reduce crumbs.
- ☐ Cut off rounded top of cake to make flat surface; place cake cut side down.
- ☐ Cut cake in half crosswise; cut each half into 1/3 and 2/3 pieces (as shown in diagram).
- ☐ Place cake pieces on platter to form butterfly. Gently separate cake pieces to form wings.
- ☐ Reserve 1/2 cup frosting; set aside.
- ☐ Spread top and sides of cake with thin layer of frosting to seal in crumbs. Refrigerate or freeze 30 to 60 minutes to set frosting. Frost cake with remaining frosting.
- ☐ Place candy stick between cake pieces for butterfly body.
- ☐ Stir food color into reserved frosting until well blended.
- ☐ Spread over cake in desired pattern on wings. Outline wing patterns with gel.
- ☐ Sprinkle with sugar crystals.
- ☐ Place jelly beans on corners of wings. Decorate butterfly with candy decorations. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:5.38, Glycemic Load:16.86, Inflammation Score:-1, Nutrition Score:6.1678261206202%

Nutrients (% of daily need)

Calories: 600.57kcal (30.03%), Fat: 15.18g (23.35%), Saturated Fat: 5.41g (33.83%), Carbohydrates: 113.07g (37.69%), Net Carbohydrates: 111.88g (40.68%), Sugar: 83.6g (92.89%), Cholesterol: 2.25mg (0.75%), Sodium: 587.43mg (25.54%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.11g (6.22%), Phosphorus: 210.77mg (21.08%), Vitamin B2: 0.32mg (19.05%), Calcium: 155.52mg (15.55%), Folate: 48.56µg (12.14%), Vitamin B1: 0.16mg (10.34%), Vitamin E: 1.48mg (9.85%), Iron: 1.62mg (9.01%), Vitamin K: 9.38µg (8.93%), Vitamin B3: 1.62mg (8.12%), Manganese: 0.12mg (6.19%), Fiber: 1.18g (4.73%), Selenium: 2.01µg (2.87%), Vitamin B5: 0.27mg (2.67%), Vitamin B6: 0.05mg (2.49%), Copper: 0.05mg (2.34%), Magnesium: 7.06mg (1.76%), Potassium: 50.38mg (1.44%), Zinc: 0.22mg (1.44%), Vitamin B12: 0.06µg (1.08%)