



Candy Cane Angel Cake

READY IN



170 min.

SERVINGS



12

CALORIES



198 kcal

DESSERT

Ingredients

- ☐ 16 oz angel food cake mix
- ☐ 1.3 cups water cold
- ☐ 0.5 teaspoon purple gel food coloring red
- ☐ 1 teaspoon peppermint extract
- ☐ 0.8 cup powdered sugar
- ☐ 1 tablespoons milk
- ☐ 0.5 cup peppermint candies soft crushed finely

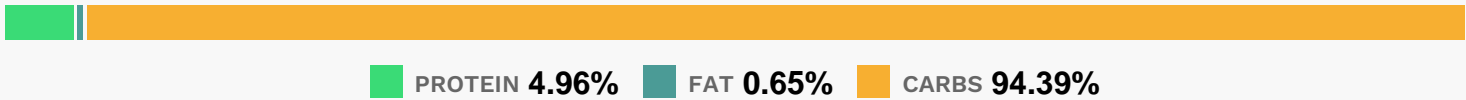
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ hand mixer
- ☐ cake form
- ☐ spatula
- ☐ funnel

Directions

- ☐ Move oven rack to lowest position (remove other racks).
- ☐ Heat oven to 350°F. In extra-large glass or metal bowl, beat cake mix and cold water with electric mixer on low speed 30 seconds. Beat on medium speed 1 minute.
- ☐ Pour about 3 cups batter into ungreased 10-inch angel food (tube) cake pan. Into small bowl, pour about 3/4 cup batter; stir in food color and peppermint extract until blended. Carefully spoon red batter over white batter in pan. Carefully spoon remaining white batter over red batter and swirl with knife.
- ☐ Bake 40 minutes or until top springs back when lightly touched. Immediately turn pan upside down onto heatproof funnel or bottle. Cool completely, about 2 hours. Loosen cake by running long metal spatula along edge of pan.
- ☐ Place serving plate upside down on pan. Turn plate and pan over; remove pan.
- ☐ In small bowl, mix powdered sugar and 1 tablespoon milk; stir in enough remaining milk, 1 teaspoon at a time, until thin enough to drizzle.
- ☐ Drizzle over cake; top with crushed candies.

Nutrition Facts



Properties

Glycemic Index:9, Glycemic Load:4.71, Inflammation Score:-1, Nutrition Score:2.0486956480081%

Nutrients (% of daily need)

Calories: 197.92kcal (9.9%), Fat: 0.14g (0.22%), Saturated Fat: 0.05g (0.29%), Carbohydrates: 46.84g (15.61%), Net Carbohydrates: 46.65g (16.97%), Sugar: 35.41g (39.34%), Cholesterol: 0.15mg (0.05%), Sodium: 312.68mg (13.59%), Alcohol: 0.11g (100%), Alcohol %: 0.18% (100%), Protein: 2.46g (4.92%), Phosphorus: 128.67mg (12.87%), Selenium: 4.83µg (6.9%), Vitamin B2: 0.1mg (6.14%), Calcium: 60.27mg (6.03%), Folate: 15.88µg (3.97%), Manganese: 0.05mg (2.74%), Copper: 0.04mg (2.03%), Magnesium: 4.61mg (1.15%), Vitamin B5: 0.1mg (1.05%), Potassium: 36.92mg (1.05%)