



Candy Cane Cake



Dairy Free



Popular

READY IN



140 min.

SERVINGS



12

CALORIES



200 kcal

DESSERT

Ingredients

- ☐ 1 box cake mix white
- ☐ 0.5 teaspoon food coloring red
- ☐ 0.5 teaspoon peppermint extract
- ☐ 1 cup powdered sugar
- ☐ 1 tablespoon water
- ☐ 0.5 teaspoon vanilla
- ☐ 1 serving peppermint candies hard crushed

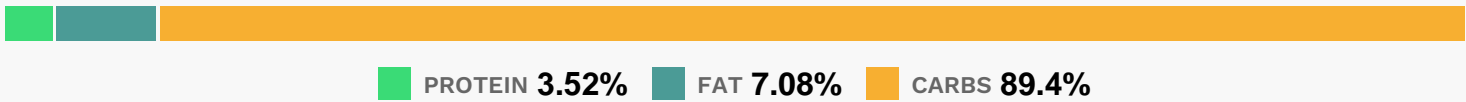
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ cake form

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pan). Generously grease and flour 12-cup fluted tube cake pan. Make cake batter as directed on box.
- ☐ Pour about 2 cups batter into pan. In small bowl, pour about 3/4 cup batter; stir in food color and peppermint extract. Carefully pour pink batter over white batter in pan. Carefully pour remaining white batter over pink batter.
- ☐ Bake and cool cake as directed on box.
- ☐ In small bowl, mix white icing ingredients. If necessary, stir in additional milk, 1 teaspoon at a time, until smooth and spreadable.
- ☐ Spread over cake.
- ☐ Sprinkle crushed candy on top. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:5.83, Glycemic Load:0.06, Inflammation Score:-1, Nutrition Score:3.2860869532046%

Nutrients (% of daily need)

Calories: 200.47kcal (10.02%), Fat: 1.59g (2.45%), Saturated Fat: 0.84g (5.26%), Carbohydrates: 45.15g (15.05%), Net Carbohydrates: 44.67g (16.24%), Sugar: 28.01g (31.12%), Cholesterol: 0mg (0%), Sodium: 298.86mg (12.99%), Alcohol: 0.11g (100%), Alcohol %: 0.26% (100%), Protein: 1.78g (3.55%), Phosphorus: 145.21mg (14.52%), Calcium: 94.53mg (9.45%), Folate: 30.16µg (7.54%), Vitamin B1: 0.09mg (6.24%), Vitamin B2: 0.1mg (5.63%), Selenium: 3.77µg (5.38%), Vitamin B3: 1.03mg (5.15%), Iron: 0.85mg (4.7%), Manganese: 0.09mg (4.47%), Vitamin E: 0.37mg (2.5%), Fiber: 0.47g (1.9%), Copper: 0.04mg (1.8%), Zinc: 0.2mg (1.33%), Vitamin B5: 0.13mg (1.27%), Magnesium: 4.79mg (1.2%), Vitamin K: 1.16µg (1.11%)