



Christmas Angel Cake

 Dairy Free

READY IN



135 min.

SERVINGS



10

CALORIES



509 kcal

DESSERT

Ingredients

- 18.3 oz cake mix white with pudding
- 1.3 cups water
- 0.3 cup cooking oil
- 3 egg whites
- 16 oz vanilla frosting canned
- 2 cups non-dairy whipped topping frozen thawed
- 1 baker's chocolate
- 0.3 cup coconut flakes flaked

- 1 serving edible gold dust
- 1 serving m&m candies
- 1 candy melts
- 1 serving food coloring yellow

Equipment

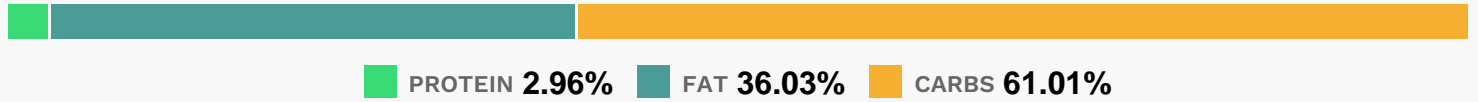
- bowl
- frying pan
- oven
- wire rack
- aluminum foil

Directions

- Heat oven to 350°F. Spray bottom only of 13x9-inch pan with nonstick cooking spray. Line bottom with waxed paper; spray and lightly flour paper. Generously spray and flour 10-oz. custard cup.
- In large bowl, combine cake mix, water, oil and egg whites; beat at low speed until moistened. Beat 2 minutes at medium speed.
- Pour 1/2 cup batter into sprayed and floured custard cup.
- Pour remaining batter evenly into sprayed and floured paper-lined pan.
- Bake at 350°F. until cake springs back when touched lightly in center.
- Bake custard cup for 20 to 30 minutes; bake 13x9-inch pan for 28 to 33 minutes. Cool cakes in pan and cup for 15 minutes. Invert cakes onto wire rack; remove pan, cup and paper. Cool 30 minutes or until completely cooled.
- Invert large cake onto flat serving tray or foil-covered 20x15-inch cardboard. To form angel shape, starting at center of one short side, make 2 diagonal cuts to corners of opposite short side, forming a triangular piece in center. Separate piece 1 and 2 from piece 3 at bottom of cake to form wings. (See link below for diagram.)
- For angel's halo and head, flatten foil baking cup; place at point of center triangle between wings. Invert small round cake onto halo.

- In medium bowl, combine frosting and whipped topping; blend well. Reserve 1/4 cup frosting mixture for hair. Frost sides and tops of cake pieces.
- Sprinkle coconut over wings.
- Sprinkle wings with edible glitter.
- Place candies on cake for eyes, mouth and buttons.
- Add yellow food color to reserved frosting; blend well.
- Spread or pipe frosting on head for hair.
- Cut wafer cookie and add to cake for songbook. Attach small candies with frosting for hands. Store in refrigerator.

Nutrition Facts



Properties

Glycemic Index:4.3, Glycemic Load:13.24, Inflammation Score:-1, Nutrition Score:6.5169564312243%

Flavonoids

Catechin: 0.06mg, Catechin: 0.06mg, Catechin: 0.06mg, Catechin: 0.06mg Epicatechin: 0.14mg, Epicatechin: 0.14mg, Epicatechin: 0.14mg, Epicatechin: 0.14mg

Nutrients (% of daily need)

Calories: 508.63kcal (25.43%), Fat: 20.49g (31.52%), Saturated Fat: 6.08g (37.99%), Carbohydrates: 78.07g (26.02%), Net Carbohydrates: 77.1g (28.04%), Sugar: 55.12g (61.24%), Cholesterol: 0.52mg (0.18%), Sodium: 471.1mg (20.48%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.79g (7.59%), Phosphorus: 199.75mg (19.97%), Vitamin B2: 0.3mg (17.91%), Vitamin E: 2.54mg (16.9%), Calcium: 129.23mg (12.92%), Vitamin K: 13.11µg (12.49%), Folate: 40.87µg (10.22%), Selenium: 7.06µg (10.08%), Manganese: 0.17mg (8.48%), Vitamin B1: 0.12mg (8.11%), Vitamin B3: 1.37mg (6.86%), Iron: 1.21mg (6.72%), Fiber: 0.97g (3.89%), Copper: 0.07mg (3.52%), Magnesium: 10.72mg (2.68%), Potassium: 89.69mg (2.56%), Zinc: 0.34mg (2.28%), Vitamin B5: 0.21mg (2.11%), Vitamin B6: 0.02mg (1.22%)