



## Christmas Angel Cake

 Dairy Free

READY IN



135 min.

SERVINGS



10

CALORIES



596 kcal

DESSERT

## Ingredients

- ☐ 0.3 cup coconut flakes flaked
- ☐ 1 grands flaky refrigerator biscuits
- ☐ 1 cupcake liners
- ☐ 10 servings edible gold dust
- ☐ 3 egg whites
- ☐ 10 servings m&m candies
- ☐ 0.3 cup cooking oil
- ☐ 16 oz vanilla frosting canned

- ☐ 1.3 cups water
- ☐ 2 cups non-dairy whipped topping frozen thawed
- ☐ 18.3 oz cake mix white with pudding
- ☐ 10 servings food coloring yellow

## Equipment

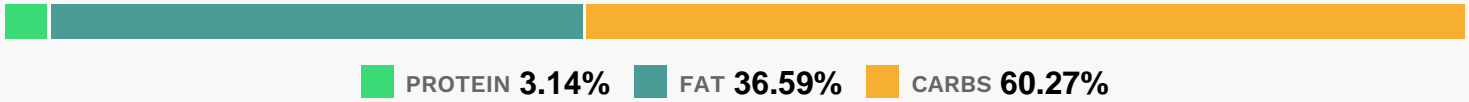
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ aluminum foil

## Directions

- ☐ Heat oven to 350F. 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 350F. 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 diagrams.)
- ☐ 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:10.7, Glycemic Load:13.64, Inflammation Score:-2, Nutrition Score:7.0060869416465%

## Nutrients (% of daily need)

Calories: 596.17kcal (29.81%), Fat: 24.37g (37.5%), Saturated Fat: 8.21g (51.31%), Carbohydrates: 90.35g (30.12%), Net Carbohydrates: 88.98g (32.36%), Sugar: 65.28g (72.53%), Cholesterol: 2.64mg (0.88%), Sodium: 497.8mg (21.64%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.71g (9.42%), Phosphorus: 204.01mg (20.4%), Vitamin B2: 0.32mg (18.7%), Vitamin E: 2.56mg (17.1%), Calcium: 150.51mg (15.05%), Vitamin K: 13.43µg (12.79%), Selenium: 7.67µg (10.96%), Folate: 43.29µg (10.82%), Manganese: 0.18mg (8.91%), Vitamin B1: 0.13mg (8.86%), Iron: 1.45mg (8.08%), Vitamin B3: 1.47mg (7.35%), Fiber: 1.37g (5.47%), Copper: 0.07mg (3.53%), Magnesium: 11.05mg (2.76%), Potassium: 93.82mg (2.68%), Zinc: 0.35mg (2.35%), Vitamin B5: 0.22mg (2.22%), Vitamin B6: 0.03mg (1.3%)