



Christmas Card Picture Perfect Cake

 Gluten Free

READY IN



65 min.

SERVINGS



12

CALORIES



316 kcal

DESSERT

Ingredients

- 0.5 cup butter at room temperature
- 8 oz philadelphia cream cheese at room temperature
- 12 servings candies white green red
- 15 gingerbread mallows marshmallows jet-puffed
- 2 cups powdered sugar sifted
- 1 tsp vanilla extract
- 2 " round velvet cakes red cooled
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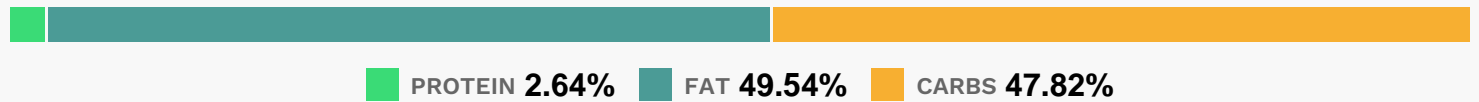
Equipment

- bowl
- blender
- plastic wrap
- spatula

Directions

- WHIP cream cheese, butter and vanilla in large bowl with mixer until creamy. Turn the mixer to low speed and slowly add sugar.
- PLACE one cake layer on plate or cake stand. With spatula smear a thin layer of frosting over it and then place the second cake on top of it. Next, spread a very thin, almost transparent layer of frosting all over the cake.
- PLACE cake in freezer for 15 minutes.
- USING a spatula, smear the rest of the icing evenly on sides and top of cake.
- DECORATE cake as you wish with candies and JET-PUFFED GINGERBREADMALLOWES.
- Enjoy within 3 hours or cover with loose plastic wrap and keep refrigerated.

Nutrition Facts



Properties

Glycemic Index:11.46, Glycemic Load:4.58, Inflammation Score:-3, Nutrition Score:1.5573912735866%

Nutrients (% of daily need)

Calories: 315.9kcal (15.79%), Fat: 17.69g (27.22%), Saturated Fat: 10.85g (67.84%), Carbohydrates: 38.43g (12.81%), Net Carbohydrates: 38.01g (13.82%), Sugar: 34.74g (38.6%), Cholesterol: 41.67mg (13.89%), Sodium: 137.79mg (5.99%), Alcohol: 0.12g (100%), Alcohol %: 0.21% (100%), Protein: 2.12g (4.23%), Vitamin A: 523.79IU (10.48%), Calcium: 38.5mg (3.85%), Vitamin B2: 0.05mg (2.99%), Selenium: 1.99µg (2.84%), Vitamin E: 0.38mg (2.55%), Phosphorus: 23.21mg (2.32%), Fiber: 0.41g (1.65%), Iron: 0.24mg (1.33%), Vitamin B5: 0.12mg (1.19%), Vitamin K: 1.06µg (1.01%)