



Christmas Tree Cake

 Dairy Free

READY IN



260 min.

SERVINGS



12

CALORIES



282 kcal

DESSERT

Ingredients

- 1 box cake mix yellow your favorite (or flavor)
- 1 piece chocolate-covered peanuts with foil
- 12 oz fluffy frosting white
- 3 candy canes
- 1 serving sprinkles green
- 1 small gumdrops assorted

Equipment

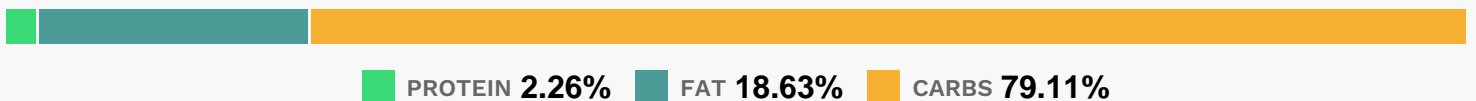
- frying pan

- oven
- knife
- wire rack
- aluminum foil
- serrated knife

Directions

- Heat oven to 350°F (325°F for dark or nonstick pan). Make and bake cake as directed on box for 13x9-inch pan. Cool 10 minutes. Run knife around sides of pan to loosen cake; remove from pan to cooling rack. Cool completely, about 1 hour. For easier handling, refrigerate or freeze cake 30 to 60 minutes or until firm.
- Using serrated knife, cut rounded top off cake to level surface; place cut side down. From the middle of one short side, make a diagonal cut to each corner on opposite side, making 3 triangular pieces. (See link below for diagram.) Make tree shape by arranging 2 outer pieces with straight 13-inch sides together on foil-covered tray; frost top.
- Place remaining center piece on top.
- Spread a thin layer of frosting over top and sides to seal in crumbs. Refrigerate or freeze cake 30 to 60 minutes to set frosting. Frost entire cake with remaining frosting. Press candy cane pieces in end of tree to make trunk.
- Sprinkle with colored sugar to look like boughs. Arrange gumdrops on cake to look like lights or ornaments. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:10.08, Glycemic Load:8.48, Inflammation Score:-1, Nutrition Score:3.7469565065011%

Nutrients (% of daily need)

Calories: 281.95kcal (14.1%), Fat: 5.85g (8.99%), Saturated Fat: 1.59g (9.93%), Carbohydrates: 55.86g (18.62%), Net Carbohydrates: 55.34g (20.12%), Sugar: 37.51g (41.67%), Cholesterol: 0mg (0%), Sodium: 365.96mg (15.91%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.6g (3.19%), Phosphorus: 138.78mg (13.88%), Vitamin B2: 0.19mg (10.9%), Calcium: 91.84mg (9.18%), Folate: 31.57µg (7.89%), Vitamin B1: 0.1mg (6.83%), Vitamin E: 0.83mg

(5.54%), Vitamin B3: 1.06mg (5.3%), Iron: 0.94mg (5.24%), Vitamin K: 4.94µg (4.7%), Manganese: 0.08mg (4.13%), Fiber: 0.52g (2.08%), Selenium: 1.33µg (1.89%), Vitamin B5: 0.17mg (1.73%), Vitamin B6: 0.03mg (1.66%), Copper: 0.03mg (1.57%), Magnesium: 4.63mg (1.16%)