



## Cinderella Fantasy Cake

 Dairy Free

READY IN



45 min.

SERVINGS



12

CALORIES



152 kcal

### Ingredients

- 1 teaspoons almond extract
- 1 cup cake flour sifted
- 1.5 teaspoons cream of tartar
- 12 egg whites
- 1 drops drop natural food coloring green
- 1 oz. bacon into pieces
- 1 drops food coloring red
- 0.3 teaspoon salt
- 1.5 cups sugar

- 1 drops food coloring yellow

## Equipment

- frying pan
- baking sheet
- baking paper
- oven
- whisk
- wire rack
- hand mixer
- ziploc bags
- wax paper
- spatula
- springform pan

## Directions

- Divide Basic Meringue
- Mixture into thirds.
- Whisk 1 to 2 drops yellow food coloring into first portion, 1 to 2 drops red food coloring into second portion, and 1 to 2 drops green food coloring into third portion. Spoon each portion into a decorating bag fitted with a large star tip. Pipe 12 (1-inch) mounds of each color onto a parchment paper-lined baking sheet.
- Bake at 200 for 1 hour and 45 minutes to 2 hours; turn oven off.
- Let meringues stand in closed oven with light on 8 hours.
- Beat egg whites at high speed with electric mixer until foamy.
- Add cream of tartar and salt; beat until soft peaks form.
- Add sugar, 2 tablespoons at a time, beating until stiff peaks form. Fold in flour, 1/4 cup at a time. Fold in almond extract, and spoon into a wax paper-lined 12-inch cake- or springform pan.

- Bake at 375 for 35 minutes or until cake springs back when lightly touched. Cool in pan on a wire rack 40 minutes. Run a thin metal spatula around cake edges to loosen; remove from pan, and peel off wax paper.
- Spread Italian Meringue Frosting on top and sides of cake. Mound meringue rounds on top of cake.
- Note: A zip-top plastic bag may be used for piping. Spoon meringue into bags. Snip a hole in 1 corner of bags; pipe meringues.

## Nutrition Facts



**PROTEIN 11.91%** **FAT 1.9%** **CARBS 86.19%**

### Properties

Glycemic Index:11.42, Glycemic Load:22.35, Inflammation Score:-1, Nutrition Score:1.8621738889133%

### Nutrients (% of daily need)

Calories: 151.68kcal (7.58%), Fat: 0.32g (0.5%), Saturated Fat: 0.04g (0.23%), Carbohydrates: 32.95g (10.98%), Net Carbohydrates: 32.7g (11.89%), Sugar: 25.24g (28.04%), Cholesterol: 0.12mg (0.04%), Sodium: 101.43mg (4.41%), Alcohol: 0.11g (100%), Alcohol %: 0.22% (100%), Protein: 4.55g (9.11%), Selenium: 10.29µg (14.69%), Vitamin B2: 0.14mg (8.41%), Manganese: 0.09mg (4.42%), Potassium: 122.19mg (3.49%), Magnesium: 5.95mg (1.49%), Phosphorus: 14.64mg (1.46%), Copper: 0.03mg (1.43%), Folate: 4.64µg (1.16%), Vitamin B5: 0.1mg (1.03%)