



Dreamy Pink Castle Cake

 Dairy Free

READY IN



105 min.

SERVINGS



18

CALORIES



298 kcal

DESSERT

Ingredients

- ☐ 2 boxes cake mix yellow
- ☐ 12 oz vanilla frosting white
- ☐ 1 serving purple gel food coloring
- ☐ 8 ice cream cake cones miniature
- ☐ 1 serving coarse salt

Equipment

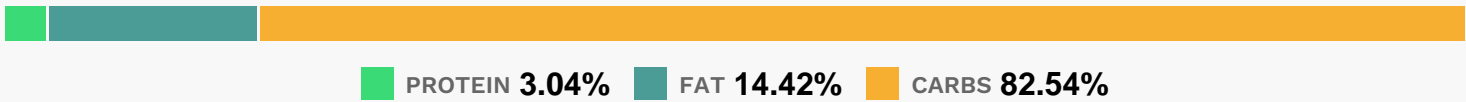
- ☐ bowl
- ☐ frying pan

- ☐ oven
- ☐ toothpicks

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pans). Grease and flour bottoms and sides of two 9-inch and two 6-inch round cake pans, or spray with baking spray with flour.
- ☐ In large bowl, make cake batter as directed on boxes. (Both boxes can be made at one time; do not increase beating time.)
- ☐ Spread 2 3/4 cups batter in each 9-inch round pan.
- ☐ Spread 1 3/4 cups batter in each 6-inch round pan.
- ☐ Bake 9-inch pans 24 to 29 minutes, 6-inch pans 22 to 27 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes.
- ☐ Remove cakes from pans. Cool completely, about 1 hour.
- ☐ In large bowl, mix frosting and food color to desired color.
- ☐ Spread small amount of frosting around open edge of each cone. Coat frosting with sprinkles. Frost tips of cones; decorate with sprinkles.
- ☐ Trim off rounded tops of cake layers; place one 9-inch layer on serving plate, cut side down.
- ☐ Spread 1/3 cup frosting on top.
- ☐ Layer with other 9-inch cake layer. Frost top and around side with frosting.
- ☐ Place sprinkles around base of cake.
- ☐ Place 6-inch cake layer, cut side up, on top of frosted layers.
- ☐ Spread 1/3 cup frosting on top. Top with remaining 6-inch layer, cut side down. Frost top and around side with frosting.
- ☐ Place sprinkles around base of 6-inch cake.
- ☐ Place cones in circle on top of cake. Decorate with sprinkles in center of top of cake. Store loosely covered at room temperature.

Nutrition Facts



Properties

Glycemic Index:2.39, Glycemic Load:5.52, Inflammation Score:-1, Nutrition Score:4.7513043388076%

Nutrients (% of daily need)

Calories: 297.81kcal (14.89%), Fat: 4.78g (7.36%), Saturated Fat: 1.51g (9.46%), Carbohydrates: 61.58g (20.53%), Net Carbohydrates: 60.83g (22.12%), Sugar: 36.9g (41%), Cholesterol: 0mg (0%), Sodium: 468.29mg (20.36%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.27g (4.54%), Phosphorus: 183.2mg (18.32%), Calcium: 122.23mg (12.22%), Vitamin B2: 0.2mg (11.53%), Folate: 43.65µg (10.91%), Vitamin B1: 0.14mg (9.27%), Vitamin B3: 1.45mg (7.25%), Iron: 1.29mg (7.16%), Manganese: 0.12mg (6%), Vitamin E: 0.83mg (5.54%), Vitamin K: 4.15µg (3.96%), Fiber: 0.74g (2.97%), Selenium: 1.83µg (2.61%), Vitamin B5: 0.23mg (2.28%), Copper: 0.05mg (2.25%), Vitamin B6: 0.04mg (2.24%), Magnesium: 6.4mg (1.6%), Zinc: 0.18mg (1.2%), Potassium: 35.42mg (1.01%)