



Easter Party Cake

READY IN



120 min.

SERVINGS



6

CALORIES



608 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon almond extract
- ☐ 2.5 teaspoons double-acting baking powder
- ☐ 0.3 cup butter
- ☐ 1.8 cups cake flour sifted
- ☐ 0.5 cup candy-coated milk chocolate eggs
- ☐ 1 cup coconut or flaked
- ☐ 0.1 teaspoon cream of tartar
- ☐ 5 egg whites beaten
- ☐ 4 drops food coloring green

- ☐ 0.3 cup milk
- ☐ 2 drops food coloring red
- ☐ 0.3 cup shortening
- ☐ 0.5 teaspoon vanilla extract
- ☐ 2 tablespoons water
- ☐ 1 cup sugar white

Equipment

- ☐ oven
- ☐ double boiler
- ☐ ziploc bags

Directions

- ☐ Cream butter or margarine and shortening.
- ☐ Add 1 cup sugar gradually, beating until mixture resembles whipped cream.
- ☐ Sift flour and baking powder together 3 times; add to creamed mixture alternately with milk. Stir in 1 teaspoon vanilla extract and almond extract. Fold in stiffly beaten egg whites carefully.
- ☐ Pour batter into two greased 8 inch round pans.
- ☐ Bake for 20 to 30 minutes at 375 degrees F (190 degrees C). Cool layers on wire racks.
- ☐ Place 1 cup sugar, water, 1/2 teaspoon vanilla, cream of tartar, 2 egg whites, and red food colouring in top of double boiler. Cook, beating constantly, until frosting is thick and creamy.
- ☐ Frost cake with icing. Make a nest of green coconut on top of cake, and fill nest with candy eggs.
- ☐ Sprinkle a border of coconut around base of cake. Makes 15-20 servings.
- ☐ To make green tinted coconut,
- ☐ Place coconut in a large plastic bag, put a few drops of green food color in the bag and shake until desired consistency is achieved.

Nutrition Facts



 **PROTEIN 6.1%**  **FAT 44.55%**  **CARBS 49.35%**

Properties

Glycemic Index:52.85, Glycemic Load:41.07, Inflammation Score:-3, Nutrition Score:8.2243478609168%

Nutrients (% of daily need)

Calories: 607.88kcal (30.39%), Fat: 30.59g (47.06%), Saturated Fat: 17.95g (112.2%), Carbohydrates: 76.26g (25.42%), Net Carbohydrates: 72.6g (26.4%), Sugar: 46.18g (51.31%), Cholesterol: 24.56mg (8.19%), Sodium: 302.91mg (13.17%), Alcohol: 0.23g (100%), Alcohol %: 0.18% (100%), Protein: 9.42g (18.84%), Manganese: 0.68mg (34.2%), Selenium: 22.65µg (32.36%), Calcium: 148.53mg (14.85%), Fiber: 3.66g (14.62%), Phosphorus: 120.82mg (12.08%), Vitamin B2: 0.17mg (10.28%), Copper: 0.19mg (9.45%), Iron: 1.24mg (6.91%), Magnesium: 27.01mg (6.75%), Vitamin E: 0.96mg (6.39%), Vitamin A: 297.88IU (5.96%), Potassium: 189.04mg (5.4%), Vitamin K: 5.4µg (5.14%), Zinc: 0.67mg (4.47%), Vitamin B5: 0.44mg (4.4%), Folate: 14.59µg (3.65%), Vitamin B6: 0.07mg (3.3%), Vitamin B1: 0.05mg (3.23%), Vitamin B3: 0.5mg (2.49%), Vitamin B12: 0.11µg (1.86%)