



## English Rose Jam Cake Stacks

 Dairy Free

READY IN



110 min.

SERVINGS



8

CALORIES



501 kcal

DESSERT

### Ingredients

- 1 box cake mix yellow
- 2 strawberry jam (from 5-oz box)
- 1 serving sugar
- 8 teaspoons raspberry jam seedless
- 16 oz vanilla frosting
- 8 frangelico

### Equipment

- bowl

- frying pan
- oven
- wire rack
- toothpicks
- aluminum foil
- microwave

## Directions

- Heat oven to 350°F (325°F for dark or nonstick pan). Line 15x10x1-inch pan with foil. Spray with cooking spray.
- Make batter as directed on cake mix box.
- Pour into pan.
- Bake 17 to 23 minutes or until toothpick inserted in center comes out clean. Do not remove cake from pan. Cool completely, about 30 minutes.
- Place cake in freezer. Freeze until firm, about 1 hour.
- Meanwhile, to make roses, unwrap fruit snacks.
- Brush one side of each fruit snack lightly with water.
- Sprinkle with sugar to coat. Repeat on other side.
- Cut each snack into 1/2-inch strips. Starting at one short end, roll strips around one end of toothpick, gathering it together to form a rose.
- Add on an additional strip, pressing to hold it together. Repeat to make 8 roses.
- To assemble jam stacks, remove cake from freezer. Using foil, lift cake from pan. Using 2 3/4-inch round biscuit cutter, cut 16 rounds from the cake. On cooling rack, place 8 rounds top side down.
- Spread each with 1 teaspoon raspberry jam. Top with remaining cake rounds, top side up.
- In microwavable bowl, microwave frosting uncovered on High about 30 seconds or just until melted; stir to blend.
- Let cool slightly. Spoon 2 tablespoons frosting over each cake, allowing frosting to run down sides of cake. Insert rose-topped toothpick through top of each cake to secure layer and for rose to provide decoration.

## Nutrition Facts

PROTEIN 1.93% FAT 19.72% CARBS 78.35%

## Properties

Glycemic Index:27.89, Glycemic Load:20.31, Inflammation Score:-1, Nutrition Score:6.061304398205%

## Nutrients (% of daily need)

Calories: 500.75kcal (25.04%), Fat: 10.99g (16.91%), Saturated Fat: 2.73g (17.07%), Carbohydrates: 98.25g (32.75%), Net Carbohydrates: 97.39g (35.41%), Sugar: 68.77g (76.41%), Cholesterol: 0mg (0%), Sodium: 577.13mg (25.09%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.42g (4.84%), Phosphorus: 211.92mg (21.19%), Vitamin B2: 0.33mg (19.19%), Calcium: 139.52mg (13.95%), Folate: 49.28µg (12.32%), Vitamin B1: 0.16mg (10.41%), Vitamin E: 1.47mg (9.8%), Vitamin K: 9.24µg (8.8%), Iron: 1.47mg (8.17%), Vitamin B3: 1.62mg (8.12%), Manganese: 0.13mg (6.32%), Fiber: 0.86g (3.42%), Selenium: 2.15µg (3.07%), Copper: 0.05mg (2.69%), Vitamin B5: 0.27mg (2.68%), Vitamin B6: 0.05mg (2.56%), Magnesium: 7.32mg (1.83%), Potassium: 55.26mg (1.58%), Zinc: 0.22mg (1.46%), Vitamin B12: 0.06µg (1.08%)