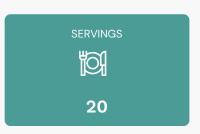


Fairy Tale Princess Cake

airy Free







DESSERT

Ingredients

2 boxes cake mix yellow

12 oz fluffy frosting white

1 box purple gel food coloring

1 serving pink lady apples

1 serving edible pearls

1 frangelico

Equipment

bowl

_	
Ш	frying pan
Ш	oven
	plastic wrap
	toothpicks
Directions	
	Heat oven to 325°F. Grease 11/2-quart ovenproof bowl (71/2 inches across top) and two 8-inch round cake pans with shortening; coat with flour (do not use cooking spray).
	In large bowl, make cake batter as directed on boxes. (Both boxes of cake mix can be made at one time; do not increase beating time.)
	Pour 4 cups batter into 11/2-quart bowl, and divide remaining batter among 2 the two round cake pans (about 2 cups per pan).
	Bake cake pans 30 to 35 minutes and bowl 59 to 63 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes.
	Remove cakes from pans and bowl. Cool completely, about 2 hours.
	Cut off rounded tops of cakes to level.
	Spoon frosting into large bowl. Stir in food color until desired pink color.
	Place one 8-inch cake on serving plate; spread 1/3 cup frosting over top. Top with second 8-inch cake; spread with 1/3 cup frosting. Top with rounded bowl cake layer, cut side down. Trim side of cake if necessary to make a tapered "skirt."
	Spread thin layer of frosting over side and top of layered cake to seal in crumbs. Freeze cake 30 to 45 minutes to set frosting.
	Spread frosting over cake as desired. Wrap doll pick's hair with plastic wrap; insert into center of cake. Decorate with frosting, sprinkles and candy pearls as desired. Unwrap hair. Store cake loosely covered.
Nutrition Facts	
	PROTEIN 2.91% FAT 14.32% CARBS 82.77%

Properties

Flavonoids

Cyanidin: 0.05mg, Cyanidin: 0.05mg, Cyanidin: 0.05mg, Cyanidin: 0.05mg Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.24mg, Epicatechin: 0.24mg, Epicatechin: 0.24mg, Epicatechin: 0.24mg, Epigallocatechin: 0.24mg, Epigallocatechin: 0.24mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg

Nutrients (% of daily need)

Calories: 263.09kcal (13.15%), Fat: 4.2g (6.46%), Saturated Fat: 1.34g (8.4%), Carbohydrates: 54.61g (18.2%), Net Carbohydrates: 53.91g (19.61%), Sugar: 33.44g (37.15%), Cholesterol: Omg (0%), Sodium: 407.75mg (17.73%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 1.92g (3.84%), Phosphorus: 163.68mg (16.37%), Calcium: 109.78mg (10.98%), Vitamin B2: 0.17mg (10.09%), Folate: 36.61µg (9.15%), Vitamin B1: 0.12mg (8.11%), Vitamin B3: 1.24mg (6.19%), Iron: 1.11mg (6.15%), Manganese: 0.1mg (4.99%), Vitamin E: 0.74mg (4.94%), Vitamin K: 3.78µg (3.6%), Fiber: 0.7g (2.79%), Selenium: 1.57µg (2.24%), Vitamin B6: 0.04mg (2.05%), Vitamin B5: 0.2mg (1.99%), Copper: 0.04mg (1.9%), Magnesium: 5.5mg (1.37%), Zinc: 0.15mg (1.02%)