



Fairy Tale Princess Cake

 Dairy Free

READY IN



290 min.

SERVINGS



20

CALORIES



263 kcal

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

- frying pan
- oven
- plastic wrap
- toothpicks

Directions

- Heat oven to 325°F. Grease 1 1/2-quart ovenproof bowl (7 1/2 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 1 1/2-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

Glycemic Index:3.75, Glycemic Load:5.08, Inflammation Score:-1, Nutrition Score:4.1721738951848%

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 Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg Epicatechin: 0.24mg, Epicatechin: 0.24mg, Epicatechin: 0.24mg, Epicatechin: 0.24mg Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg 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: 0mg (0%), Sodium: 407.75mg (17.73%), Alcohol: 0g (100%), Alcohol %: 0% (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%)