



Fairy Tale Princess Cake

 Dairy Free

READY IN



220 min.

SERVINGS



30

CALORIES



173 kcal

DESSERT

Ingredients

- ☐ 30 servings edible gold dust
- ☐ 30 servings purple gel food coloring
- ☐ 3 containers fluffy frosting white
- ☐ 30 servings sugar
- ☐ 2 boxes cake mix yellow
- ☐ 1 frangelico
- ☐ 1 frangelico

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ plastic wrap
- ☐ toothpicks

Directions

- ☐ Heat oven to 325F. Grease 1 1/2-quart ovenproof bowl (8 inches across top) and three 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 make more than 2 boxes, and do not increase beating time.)
- ☐ Pour 3 1/4 cups batter into 1 1/2-quart bowl, and divide remaining batter among 3 pans (slightly less than 2 cups per pan).
- ☐ Bake cake pans 23 to 30 minutes and bowl 47 to 53 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes.
- ☐ Remove cakes from pans and bowl. Cool completely, about 1 hour.
- ☐ Place cakes in freezer 45 minutes before cutting to reduce crumbs.
- ☐ Cut off rounded tops of cakes.
- ☐ Cut bowl cake in half horizontally.
- ☐ Cut 1 3/4-inch diameter hole in center of all 5 cake layers.
- ☐ 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. Repeat with third layer; top with larger bowl cake layer, cut side up.
- ☐ Spread with small amount of 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 hair and lower half of doll with plastic wrap. Insert doll into center of cake. Frost body of doll. Decorate with sprinkles and candy pearls as desired. Unwrap hair. Store cake loosely covered.

Nutrition Facts



PROTEIN 2.9% FAT 5.18% CARBS 91.92%

Properties

Glycemic Index:3.77, Glycemic Load:8.41, Inflammation Score:-1, Nutrition Score:2.5226086883441%

Nutrients (% of daily need)

Calories: 173.46kcal (8.67%), Fat: 1.01g (1.56%), Saturated Fat: 0.56g (3.51%), Carbohydrates: 40.42g (13.47%), Net Carbohydrates: 40.01g (14.55%), Sugar: 26.96g (29.96%), Cholesterol: 0mg (0%), Sodium: 251.22mg (10.92%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.28g (2.55%), Phosphorus: 106.86mg (10.69%), Calcium: 72.85mg (7.28%), Folate: 23.45µg (5.86%), Vitamin B1: 0.08mg (5.31%), Vitamin B2: 0.08mg (4.84%), Iron: 0.72mg (4.02%), Vitamin B3: 0.8mg (3.99%), Manganese: 0.07mg (3.32%), Vitamin E: 0.32mg (2.12%), Fiber: 0.41g (1.65%), Selenium: 1.11µg (1.58%), Vitamin B6: 0.03mg (1.33%), Copper: 0.03mg (1.28%), Vitamin B5: 0.13mg (1.26%)