



Flag Cake

READY IN



125 min.

SERVINGS



15

CALORIES



414 kcal

DESSERT

Ingredients

- 1 package vanilla cake donut holes french (regular size)
- 1 cup buttermilk
- 0.3 cup canola oil
- 4 large eggs
- 3 ounces blueberries blue
- 1.5 cups water boiling divided
- 1 cup water cold divided
- 1 serving ice cubes
- 3 ounces strawberry gelatin

- 0.7 cup strawberries fresh finely chopped
- 0.3 cup blueberries fresh
- 0.8 cup butter softened
- 2 cups powdered sugar
- 1 tablespoon milk 2%
- 7 ounces marshmallow creme

Equipment

- bowl
- frying pan
- baking paper
- oven
- knife
- wire rack
- baking pan
- toothpicks
- measuring cup
- pastry bag

Directions

- Preheat oven to 350°. Line a 13x9-in. baking pan with parchment paper and grease the paper; set aside. In a large bowl, combine first 4 ingredients; beat on low speed for 30 seconds. Beat on medium for 2 minutes.
- Pour into prepared pan.
- Bake 35–40 minutes or until a toothpick inserted in center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.
- Transfer cake to a covered cake board. Using a small knife, cut out a 5x4-in. rectangle (1/2 in. deep) in top left corner of cake, leaving a 1/2-in. border along edges of cake. For red stripes, cut out 3/4-in. wide rows (1/2 in. deep), leaving a 1/2-in. border between stripes and around edges of cake. Using a fork, carefully remove cut-out cake pieces.

- In a small bowl, dissolve berry blue gelatin in 3/4 cup boiling water.
- Pour 1/2 cup cold water into a 2-cup measuring cup; add enough ice cubes to measure 1-1/4 cups. Stir into gelatin until slightly thickened. Scoop out and discard any remaining ice cubes. Repeat, making strawberry gelatin.
- In a small bowl, combine strawberries and 1 cup strawberry gelatin. In another bowl, combine blueberries and 1 cup blue gelatin. Refrigerate for 20 minutes or just until soft-set. (Save remaining gelatin for another use.)
- Stir gelatin mixtures. Slowly pour blueberry mixture into rectangle; spoon strawberry mixture into stripes.
- In a large bowl, beat butter until fluffy; beat in confectioners' sugar and milk until smooth.
- Add marshmallow creme; beat well until light and fluffy.
- Spread 1 cup over sides and top edges of cake. Refrigerate remaining frosting for 20 minutes.
- Cut a small hole in corner of a pastry bag; insert a large star tip. Fill bag with remaining frosting. Pipe frosting in between rows of strawberry gelatin and around edges of cake. Refrigerate 1-2 hours or until gelatin is set.

Nutrition Facts



■ **PROTEIN 4.04%**
■ **FAT 36.68%**
■ **CARBS 59.28%**

Properties

Glycemic Index:13.4, Glycemic Load:0.78, Inflammation Score:-3, Nutrition Score:6.0430434994076%

Flavonoids

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Nutrients (% of daily need)

Calories: 414.36kcal (20.72%), Fat: 17.32g (26.64%), Saturated Fat: 7.61g (47.56%), Carbohydrates: 62.98g (20.99%), Net Carbohydrates: 62.28g (22.65%), Sugar: 45.18g (50.2%), Cholesterol: 75.84mg (25.28%), Sodium: 377.08mg (16.39%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.29g (8.58%), Phosphorus: 170.3mg (17.03%), Selenium: 8.3µg (11.85%), Vitamin E: 1.65mg (11%), Calcium: 108.41mg (10.84%), Vitamin B2: 0.18mg (10.53%), Folate: 33.78µg (8.44%), Vitamin A: 388.22IU (7.76%), Vitamin K: 7.08µg (6.74%), Manganese: 0.13mg (6.42%), Vitamin B1: 0.09mg (6.22%), Vitamin C: 4.55mg (5.52%), Iron: 0.98mg (5.44%), Vitamin B3: 0.91mg (4.56%), Vitamin B5: 0.4mg (4.01%), Vitamin B12: 0.22µg (3.61%), Copper: 0.06mg (3.2%), Vitamin D: 0.47µg (3.16%), Zinc: 0.43mg (2.9%), Fiber: 0.7g (2.81%), Potassium: 82.27mg (2.35%), Magnesium: 9.19mg (2.3%), Vitamin B6: 0.05mg (2.3%)