

DESSERT

Fruity Celebration Cake

2 January 2025

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
128 min	20 min	108 min	16	\$0.31	242 kcal



Celebrate life's special moments with a delightful Fruity Celebration Cake that is not only visually stunning but also dairy-free! This cake is perfect for birthdays, anniversaries, or any festive gathering where you want to impress your guests with a sweet treat that caters to various dietary needs...

Ingredients

- ☐ 1 box Betty Super Vanilla Cake Mix (or your favorite flavor)
(or flavor)
- ☐ 16 oz tub Betty Rich & Creamy Creamy White Frosting (or your favorite flavor)
(or flavor)
- ☐ 1 serving Whole strawberries or other fruit
- ☐ 1 serving Small birthday candles

EQUIPMENT Oven, Skewers

Method

- 1 Heat oven to 350°F (325°F for dark or nonstick pans). Make, bake and cool cake as directed on box for two 8-inch or 9-inch rounds.
- 2 Place 1 cake layer, rounded side down, on serving plate.
- 3 Spread with about 1/3 cup frosting.
- 4 Place other layer, rounded side up, on top. Frost side and top of cake with remaining frosting.
- 5 Make a small hole in each piece of fruit with a skewer.
- 6 Place a birthday candle into each piece of fruit. Gently push fruit candleholders into frosting. Keep cake cool until ready to serve. Store loosely covered in refrigerator.

Nutrition per serving

242	1 g	6 g	46 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			1.5 g · 9% of daily needs
Fibre			0.5 g · 2% of daily needs
Sugar			31.9 g · 35% of daily needs
Sodium			276 mg · 12% of daily needs
Cholesterol			0 mg · 0% of daily needs
Vitamin C			5.3 mg · 6% of daily needs

Adapted from Betty Crocker. Find this recipe, ratings and more ideas at whatsheate.com/fruity-celebration-cake-19464