



Fruity Celebration Cake

 Dairy Free

READY IN



128 min.

SERVINGS



16

CALORIES



242 kcal

DESSERT

Ingredients

- ☐ 1 box vanilla cake donut holes your favorite (or flavor)
- ☐ 16 oz fluffy frosting white your favorite (or flavor)
- ☐ 1 serving strawberries whole
- ☐ 1 serving frangelico

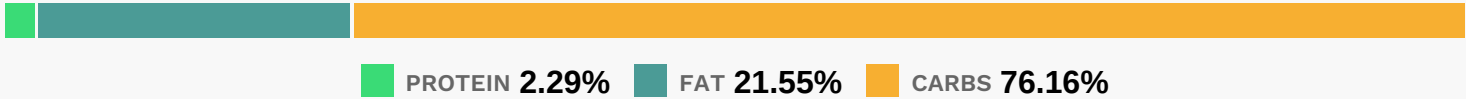
Equipment

- ☐ oven
- ☐ skewers

Directions

- ☐ 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.
- ☐ Place 1 cake layer, rounded side down, on serving plate.
- ☐ Spread with about 1/3 cup frosting.
- ☐ Place other layer, rounded side up, on top. Frost side and top of cake with remaining frosting.
- ☐ Make a small hole in each piece of fruit with a skewer.
- ☐ 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 Facts



Properties

Glycemic Index:5.19, Glycemic Load:8.48, Inflammation Score:-1, Nutrition Score:3.5882608976377%

Flavonoids

Cyanidin: 0.15mg, Cyanidin: 0.15mg, Cyanidin: 0.15mg, Cyanidin: 0.15mg Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg Delphinidin: 0.03mg, Delphinidin: 0.03mg, Delphinidin: 0.03mg, Delphinidin: 0.03mg Pelargonidin: 2.24mg, Pelargonidin: 2.24mg, Pelargonidin: 2.24mg, Pelargonidin: 2.24mg Catechin: 0.28mg, Catechin: 0.28mg, Catechin: 0.28mg, Catechin: 0.28mg Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg, Quercetin: 0.1mg

Nutrients (% of daily need)

Calories: 241.58kcal (12.08%), Fat: 5.81g (8.94%), Saturated Fat: 1.47g (9.21%), Carbohydrates: 46.22g (15.41%), Net Carbohydrates: 45.69g (16.61%), Sugar: 31.93g (35.47%), Cholesterol: 0mg (0%), Sodium: 276.18mg (12.01%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.39g (2.78%), Phosphorus: 116.16mg (11.62%), Vitamin B2: 0.16mg (9.28%), Calcium: 73.05mg (7.31%), Folate: 27.05µg (6.76%), Vitamin C: 5.29mg (6.41%), Manganese: 0.1mg (5.05%), Vitamin B1: 0.08mg (5.01%), Vitamin E: 0.74mg (4.94%), Vitamin K: 4.76µg (4.53%), Vitamin B3: 0.87mg (4.34%), Selenium: 2.84µg (4.06%), Iron: 0.71mg (3.96%), Fiber: 0.54g (2.14%), Copper: 0.03mg (1.52%), Magnesium:

5.01mg (1.25%), Potassium: 43.44mg (1.24%), Vitamin B5: 0.12mg (1.22%), Zinc: 0.18mg (1.21%)