



## Gingerbread Castle Cake

 Dairy Free

READY IN



155 min.

SERVINGS



12

CALORIES



469 kcal

DESSERT

### Ingredients

- ☐ 1 box spice cake mix
- ☐ 1 cup chocolate chips melted
- ☐ 16 oz vanilla frosting
- ☐ 4 peppermint candies
- ☐ 4 peppermint candies
- ☐ 0.5 cup gumdrops
- ☐ 3 gumdrops
- ☐ 1 serving sprinkles

- ☐ 1 serving edible gold dust

## Equipment

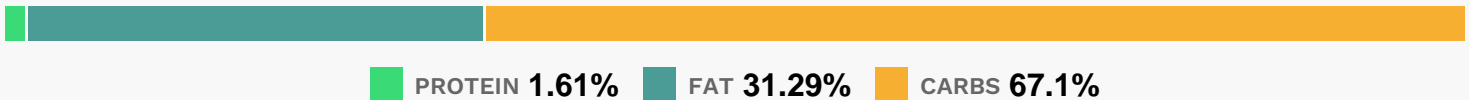
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ toothpicks
- ☐ cake form
- ☐ aluminum foil
- ☐ ziploc bags
- ☐ microwave
- ☐ serrated knife

## Directions

- ☐ Heat oven to 325°F. Generously grease and lightly flour Nordic Ware® Castle Bundt® cake pan, or spray pan with baking spray with flour.
- ☐ Make batter as directed on cake mix box.
- ☐ Pour batter into pan.
- ☐ Bake 34 to 43 minutes or until toothpick inserted in center of cake comes out clean. Cool 10 minutes. Using a serrated knife, trim cake even with top of pan, if necessary. Turn pan upside down onto cooling rack; remove pan. Cool completely, about 1 hour.
- ☐ Place cake on 12- to 15-inch serving plate, tray or piece of cardboard covered with foil.
- ☐ Place melted chocolate chips in small resealable food-storage plastic bag; cut off tiny corner of bag. Pipe melted chocolate on cake to outline door and window panes.
- ☐ Using small amount of frosting, attach round candies to 4 candy sticks; let dry.
- ☐ Place remaining frosting in corner of small microwavable resealable food-storage plastic bag. Seal bag; microwave on High 10 seconds.
- ☐ Cut off tiny corner of bag. Pipe frosting to decorate roof, tops of towers and windows. Decorate top and sides of castle with gumdrops.

- ☐ Place candy sticks (topped with round candies) on top of each tower; drizzle tops with frosting if desired.
- ☐ Add 2 spearmint leaves to front entrance.
- ☐ Roll remaining spearmint leaf and shape into wreath shape; attach to door with small amount of frosting. Decorate wreath and entrance with candy sprinkles as desired.
- ☐ Sprinkle edible glitter around entire castle and over top of castle to look like snow. Store loosely covered.

## Nutrition Facts



## Properties

Glycemic Index:28.25, Glycemic Load:19.28, Inflammation Score:-1, Nutrition Score:4.6817391750443%

## Nutrients (% of daily need)

Calories: 469.32kcal (23.47%), Fat: 16.4g (25.23%), Saturated Fat: 5.33g (33.33%), Carbohydrates: 79.13g (26.38%), Net Carbohydrates: 78.39g (28.51%), Sugar: 60.14g (66.82%), Cholesterol: 0mg (0%), Sodium: 356.05mg (15.48%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.9g (3.79%), Vitamin B2: 0.22mg (12.86%), Manganese: 0.24mg (12.02%), Iron: 2.12mg (11.76%), Phosphorus: 104.25mg (10.43%), Vitamin B1: 0.15mg (10.05%), Vitamin K: 7.67µg (7.31%), Folate: 25µg (6.25%), Vitamin B3: 1.18mg (5.91%), Potassium: 203.01mg (5.8%), Copper: 0.11mg (5.35%), Calcium: 52.58mg (5.26%), Vitamin E: 0.66mg (4.43%), Fiber: 0.74g (2.96%), Magnesium: 9.5mg (2.38%), Selenium: 1.01µg (1.44%), Vitamin B5: 0.12mg (1.23%), Zinc: 0.18mg (1.21%)