



Hanukkah Dreidel Cake

READY IN



170 min.

SERVINGS



15

CALORIES



564 kcal

DESSERT

Ingredients

- ☐ 2.3 cups flour all-purpose
- ☐ 1.7 cups granulated sugar
- ☐ 0.7 cup shortening
- ☐ 1.3 cups milk
- ☐ 3.5 teaspoons double-acting baking powder
- ☐ 1 teaspoon salt
- ☐ 1 teaspoon vanilla
- ☐ 5 egg whites
- ☐ 6 cups powdered sugar

- ☐ 0.8 cup shortening
- ☐ 0.8 teaspoon almond extract
- ☐ 4 tablespoons milk
- ☐ 8 drops food coloring blue
- ☐ 1 teaspoon cocoa powder unsweetened
- ☐ 0.5 cup chocolate chips miniature

Equipment

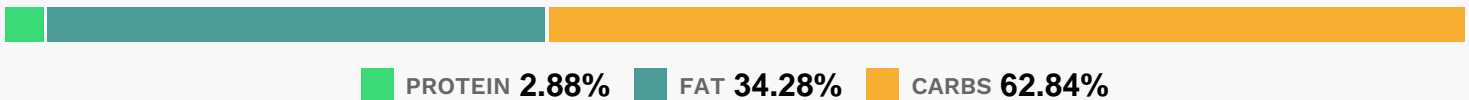
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ plastic wrap
- ☐ hand mixer
- ☐ toothpicks
- ☐ aluminum foil

Directions

- ☐ Heat oven to 350°F. Grease bottom and sides of 13x9-inch pan with shortening and lightly flour, or spray with baking spray with flour.
- ☐ In large bowl, beat flour, 1 2/3 cups granulated sugar, 2/3 cup shortening, 1 1/4 cups milk, the baking powder, salt and 1 teaspoon vanilla with electric mixer on low speed 30 seconds, scraping bowl constantly. Beat on high speed 2 minutes, scraping bowl occasionally. Beat in egg whites on high speed 2 minutes, scraping bowl occasionally.
- ☐ Pour batter into pan.
- ☐ Bake 40 to 45 minutes or until toothpick inserted in center comes out clean or until cake springs back when touched lightly in center. Cool 10 minutes. Run knife around side of pan to loosen cake; remove from pan to cooling rack. Cool completely, about 1 hour.

- ☐ Meanwhile, to make white frosting, in large bowl, beat powdered sugar and 3/4 cup shortening with spoon or electric mixer on low speed. Beat in 3/4 teaspoon clear vanilla and 4 to 5 tablespoons milk until smooth and spreadable.
- ☐ In medium bowl, reserve 2 cups of the white frosting; tint with food color. Reserve 2/3 cup of the blue frosting for decorating; set aside. In small bowl, reserve 2/3 cup of the white frosting for decorating; set aside. In another small bowl, reserve 1/4 cup of the white frosting; stir in cocoa.
- ☐ Cover large flat tray or piece of cardboard (20x12 inches) with plastic wrap or aluminum foil.
- ☐ Cut cake. (See link below for diagram.) Freeze pieces uncovered about 1 hour for easier frosting, if desired. Arrange cake pieces to form dreidel as shown in diagram.
- ☐ Frost the center and sides of the dreidel with remaining white frosting. Frost the dreidel point, handle top and sides with remaining blue frosting, attaching pieces with small amount of frosting. Outline the Hebrew letter of your choice with a toothpick; fill in with cocoa frosting and outline with chocolate chips.
- ☐ Place reserved 2/3 cup white frosting in decorating bag with star tip #32; pipe a shell border along base and top edge of white-frosted cake. With reserved 2/3 cup blue frosting, pipe a shell border along base and top edge of blue-frosted cake with shell tip. Outline top borders of white-frosted cake with chocolate chips.

Nutrition Facts



Properties

Glycemic Index:20.87, Glycemic Load:26.53, Inflammation Score:-1, Nutrition Score:5.0973913478463%

Flavonoids

Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg Epicatechin: 0.13mg, Epicatechin: 0.13mg, Epicatechin: 0.13mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 563.59kcal (28.18%), Fat: 21.82g (33.57%), Saturated Fat: 6.2g (38.72%), Carbohydrates: 90.01g (30%), Net Carbohydrates: 89.32g (32.48%), Sugar: 74.23g (82.47%), Cholesterol: 3.82mg (1.27%), Sodium: 286.28mg (12.45%), Alcohol: 0.16g (100%), Alcohol %: 0.14% (100%), Protein: 4.13g (8.25%), Selenium: 9.25µg (13.22%), Vitamin B1: 0.17mg (11.01%), Vitamin B2: 0.18mg (10.83%), Vitamin K: 10.43µg (9.93%), Calcium: 96.37mg (9.64%), Folate: 34.73µg (8.68%), Vitamin E: 1.21mg (8.07%), Manganese: 0.14mg (6.84%), Phosphorus: 67.29mg (6.73%), Iron:

1.12mg (6.22%), Vitamin B3: 1.15mg (5.73%), Vitamin B5: 0.32mg (3.24%), Fiber: 0.69g (2.78%), Vitamin B12: 0.14µg (2.34%), Magnesium: 8.79mg (2.2%), Potassium: 76.19mg (2.18%), Copper: 0.04mg (1.88%), Vitamin D: 0.27µg (1.78%), Zinc: 0.25mg (1.64%), Vitamin B6: 0.02mg (1.2%), Vitamin A: 52.86IU (1.06%)