



## Hat Cake

 Dairy Free

READY IN



225 min.

SERVINGS



16

CALORIES



121 kcal

DESSERT

## Ingredients

- ☐ 16 servings ice (dianthus, pansies, violas)
- ☐ 2 containers fluffy frosting (any flavor)
- ☐ 1 box duncan hines classic decadent cake mix (any flavor\*)

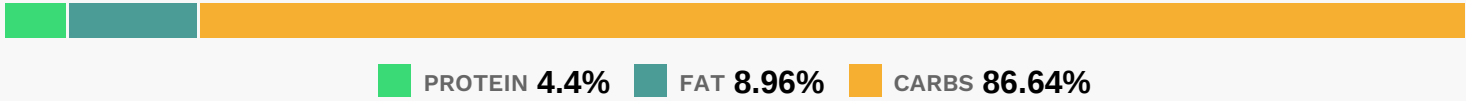
## Equipment

- ☐ frying pan
- ☐ oven
- ☐ knife

# Directions

- ☐ Heat oven to 350F (325F for dark or nonstick pan).
- ☐ Bake and cool cake as directed on box--except use one 8-inch round pan and one 9-inch round pan. For easier handling, refrigerate or freeze cake 30 to 60 minutes or until firm.
- ☐ Cut 6-inch circle out of waxed paper; place on 8-inch layer.
- ☐ Cut cake around circle with small knife to make 6-inch round layer; place on 9-inch layer, attaching pieces with small amount of frosting. Frost with a thin layer of frosting. Refrigerate or freeze 30 to 60 minutes to set frosting.
- ☐ Frost cake. Trim hat with ribbon and flowers. Store loosely covered in refrigerator.

## Nutrition Facts



## Properties

Glycemic Index:2.69, Glycemic Load:0.04, Inflammation Score:-1, Nutrition Score:2.5056521490864%

## Nutrients (% of daily need)

Calories: 120.88kcal (6.04%), Fat: 1.21g (1.87%), Saturated Fat: 0.63g (3.97%), Carbohydrates: 26.4g (8.8%), Net Carbohydrates: 26.05g (9.47%), Sugar: 13.68g (15.2%), Cholesterol: 0mg (0%), Sodium: 224.21mg (9.75%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.34g (2.68%), Phosphorus: 109.41mg (10.94%), Calcium: 71.16mg (7.12%), Folate: 23.22µg (5.8%), Vitamin B1: 0.07mg (4.7%), Vitamin B2: 0.07mg (4.19%), Selenium: 2.79µg (3.98%), Vitamin B3: 0.78mg (3.89%), Iron: 0.64mg (3.54%), Manganese: 0.07mg (3.31%), Vitamin E: 0.28mg (1.89%), Fiber: 0.36g (1.42%), Copper: 0.03mg (1.31%)