



Hat Cake

 Dairy Free

READY IN



225 min.

SERVINGS



16

CALORIES



237 kcal

DESSERT

Ingredients

- ☐ 1 box cake mix yellow your favorite (or flavor)
- ☐ 16 oz fluffy frosting white your favorite (or flavor)
- ☐ 1 serving ice (dianthus, pansies, violas)

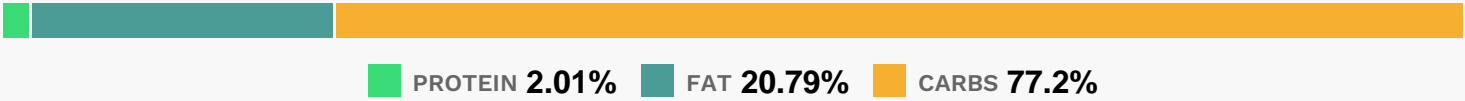
Equipment

- ☐ frying pan
- ☐ oven
- ☐ knife

Directions

- ☐ Heat oven to 350°F (325°F 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:8.28, Inflammation Score:-1, Nutrition Score:2.9608695704652%

Nutrients (% of daily need)

Calories: 237.42kcal (11.87%), Fat: 5.49g (8.45%), Saturated Fat: 1.37g (8.53%), Carbohydrates: 45.88g (15.29%), Net Carbohydrates: 45.49g (16.54%), Sugar: 31.88g (35.42%), Cholesterol: 0mg (0%), Sodium: 287.4mg (12.5%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.2g (2.39%), Phosphorus: 105.3mg (10.53%), Vitamin B2: 0.16mg (9.43%), Calcium: 69.05mg (6.91%), Folate: 24.28µg (6.07%), Vitamin B1: 0.08mg (5.17%), Vitamin E: 0.73mg (4.87%), Vitamin K: 4.62µg (4.4%), Vitamin B3: 0.81mg (4.05%), Iron: 0.72mg (3.99%), Manganese: 0.06mg (3.09%), Fiber: 0.39g (1.55%), Selenium: 1µg (1.43%), Vitamin B5: 0.13mg (1.33%), Vitamin B6: 0.02mg (1.24%), Copper: 0.02mg (1.16%)