



Holiday Gift Box Cake

 Dairy Free

READY IN



45 min.

SERVINGS



10

CALORIES



352 kcal

DESSERT

Ingredients

- ☐ 1 large eggs
- ☐ 0.5 cup pecans toasted finely chopped
- ☐ 0.8 cup pecans divided finely chopped
- ☐ 10 servings powdered sugar
- ☐ 15 ounce pie crust dough refrigerated
- ☐ 10 servings straw mushrooms
- ☐ 6 tablespoons sugar white divided
- ☐ 0.5 vanilla frosting

- ☐ 2 tablespoons water
- ☐ 1 piece frangelico
- ☐ 1 piece frangelico

Equipment

- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ cookie cutter
- ☐ drinking straws

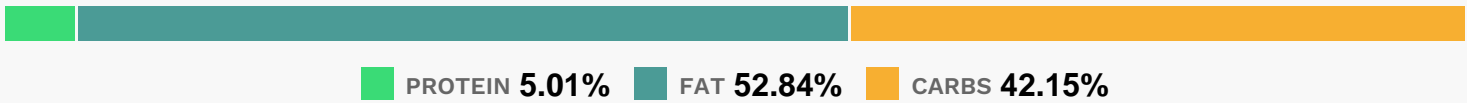
Directions

- ☐ Cut 1 (12- x 1-inch) strip and 1 (12- x 1/2-inch) strip from a piece of cardboard or poster board.
- ☐ Unfold 1 piecrust on a lightly floured surface; gently roll to press out fold lines.
- ☐ Cut piecrust in half; reserve and set aside one half. Using the 12- x 1/2-inch cardboard template as a guide, begin at the straight edge of one piecrust half; and cut 8 (1/2-inch wide) strips.
- ☐ Cut each of the 8 strips into as many 3-inch-long pieces as possible. You will need a total of 20 (3- x 1/2-inch) pieces. Gather together any remaining scraps, and set aside.
- ☐ Arrange cut pieces on a baking sheet.
- ☐ Bake at 425 for 4 minutes or until golden. Cool 10 minutes on a wire rack. Dip the top side of each warm pastry piece in powdered sugar.
- ☐ Let cool completely on a wire rack.
- ☐ Unfold the second piecrust on a lightly floured surface; gently roll to press out fold lines.
- ☐ Whisk together 1 large egg and 2 tablespoons water.
- ☐ Brush egg mixture lightly over piecrust.
- ☐ Sprinkle piecrust evenly with 1/2 cup finely chopped pecans and 2 tablespoons white sparkling sugar. Using the 12- x 1-inch cardboard template, cut the piecrust into 1-inch wide strips. Repeat the procedure with the reserved piecrust half, sprinkling with 1/4 cup nuts and 1

tablespoon sparkling sugar.

- ☐ Cut 4 of the strips into 9 1/2- x 1-inch pieces.
- ☐ Cut the remaining strips into as many 3-inch-long pieces as possible. You will need a total of 20 (3- x 1-inch) pieces.
- ☐ Arrange the cut pieces on a lightly greased baking sheet.
- ☐ Bake at 425 for 5 minutes or until golden. Cool on a wire rack.
- ☐ To make gift tags, roll the reserved scraps of piecrust to 1/8-inch thickness on a lightly floured surface. Using a 2 1/2- to 3-inch cookie cutter, cut decorative shapes from the piecrust. Press the end of a plastic drinking straw into each tag, creating a round opening.
- ☐ Brush lightly with the egg mixture, and sprinkle with sugar.
- ☐ Bake at 425 for 5 minutes or until golden.
- ☐ Prepare a half recipe of Vanilla Buttercream Frosting. Carefully spread a small amount of frosting on the back of each pastry piece. Gently press 1 (9 1/2-inch-long) pastry piece horizontally on each side of the cake to form the rim of the box's lid. Gently press 3-inch pastry pieces, alternating pecan and powdered sugar pieces, on each side of the cake in a vertical pattern.
- ☐ Sprinkle the top of the cake with 1/2 cup finely chopped, toasted pecans and 2 tablespoons white sparkling sugar. If desired, use remaining frosting to add a decorative design to the gift tag or to pipe a narrow border around the bottom of the cake.
- ☐ Garnish the top with gold and silver wire-edged ribbon; fresh mint, and red candy-coated chocolate pieces.

Nutrition Facts



Properties

Glycemic Index:13.31, Glycemic Load:5.1, Inflammation Score:-2, Nutrition Score:6.469565341654%

Flavonoids

Cyanidin: 1.41mg, Cyanidin: 1.41mg, Cyanidin: 1.41mg, Cyanidin: 1.41mg Delphinidin: 0.96mg, Delphinidin: 0.96mg, Delphinidin: 0.96mg, Delphinidin: 0.96mg Catechin: 0.95mg, Catechin: 0.95mg, Catechin: 0.95mg, Catechin: 0.95mg Epigallocatechin: 0.74mg, Epigallocatechin: 0.74mg, Epigallocatechin: 0.74mg, Epigallocatechin: 0.74mg Epicatechin: 0.11mg, Epicatechin: 0.11mg, Epicatechin: 0.11mg, Epicatechin: 0.11mg Epigallocatechin 3-gallate:

0.3mg, Epigallocatechin 3–gallate: 0.3mg, Epigallocatechin 3–gallate: 0.3mg, Epigallocatechin 3–gallate: 0.3mg

Nutrients (% of daily need)

Calories: 351.55kcal (17.58%), Fat: 21.05g (32.38%), Saturated Fat: 4.44g (27.75%), Carbohydrates: 37.77g (12.59%), Net Carbohydrates: 35.42g (12.88%), Sugar: 15.58g (17.31%), Cholesterol: 18.6mg (6.2%), Sodium: 185.34mg (8.06%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.49g (8.98%), Manganese: 0.78mg (39.08%), Vitamin B1: 0.21mg (13.71%), Copper: 0.2mg (9.79%), Fiber: 2.35g (9.39%), Folate: 35.39µg (8.85%), Iron: 1.55mg (8.6%), Phosphorus: 77.49mg (7.75%), Vitamin B2: 0.12mg (6.82%), Selenium: 4.7µg (6.72%), Vitamin B3: 1.31mg (6.54%), Magnesium: 22.96mg (5.74%), Zinc: 0.86mg (5.73%), Vitamin B5: 0.37mg (3.66%), Vitamin K: 3.59µg (3.41%), Potassium: 103.06mg (2.94%), Vitamin E: 0.43mg (2.88%), Vitamin B6: 0.06mg (2.87%), Calcium: 20.41mg (2.04%)