



Holiday Lane Cake

READY IN



45 min.

SERVINGS



10

CALORIES



566 kcal

DESSERT

Ingredients

- ☐ 10 servings holly leaves
- ☐ 1.3 cups buttermilk
- ☐ 3 large eggs
- ☐ 7.2 ounce fluffy frosting mix white
- ☐ 10 servings candies red assorted
- ☐ 10 servings candy bow
- ☐ 10 servings sugar crystals white
- ☐ 0.3 cup vegetable oil
- ☐ 0.5 cup water boiling

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18.3 ounce duncan hines classic decadent cake mix white

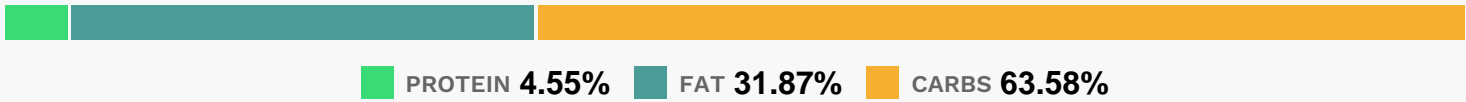
Equipment

- ☐ bowl
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Beat first 4 ingredients at medium speed with an electric mixer 2 minutes.
- ☐ Pour into 3 greased and floured 8-inch round or square cakepans.
- ☐ Bake at 350 for 15 to 20 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes.
- ☐ Remove from pans, and cool completely on wire racks.
- ☐ Spread Nutty Fruit Filling between layers. Set aside.
- ☐ Beat frosting mix and 1/2 cup boiling water at low speed 30 seconds. Scrape down sides of bowl; beat at high speed 5 to 7 minutes or until stiff peaks form.
- ☐ Spread frosting on top and sides of cake. Arrange Holly Leaves around top of cake to resemble a wreath. Arrange candies for berries and place Candy Bow on wreath.
- ☐ Place fruit candies between leaves, if desired.
- ☐ Sprinkle cake with sugar crystals.

Nutrition Facts



Properties

Glycemic Index:14.41, Glycemic Load:14.79, Inflammation Score:-3, Nutrition Score:8.3173914163009%

Nutrients (% of daily need)

Calories: 565.94kcal (28.3%), Fat: 20.22g (31.1%), Saturated Fat: 7.85g (49.06%), Carbohydrates: 90.74g (30.25%), Net Carbohydrates: 89.09g (32.4%), Sugar: 66.91g (74.34%), Cholesterol: 63.6mg (21.2%), Sodium: 470.24mg (20.45%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 6.49g (12.99%), Phosphorus: 234.36mg (23.44%),

Calcium: 200.43mg (20.04%), Vitamin B2: 0.3mg (17.68%), Selenium: 10.28µg (14.69%), Vitamin K: 14.21µg (13.53%), Folate: 48.2µg (12.05%), Iron: 2.12mg (11.77%), Manganese: 0.19mg (9.68%), Vitamin E: 1.39mg (9.24%), Vitamin B1: 0.13mg (8.97%), Vitamin B3: 1.34mg (6.69%), Fiber: 1.64g (6.57%), Vitamin A: 259.55IU (5.19%), Vitamin B5: 0.51mg (5.07%), Vitamin D: 0.69µg (4.6%), Vitamin B12: 0.27µg (4.53%), Zinc: 0.6mg (3.99%), Vitamin B6: 0.07mg (3.41%), Copper: 0.07mg (3.36%), Potassium: 105.75mg (3.02%), Magnesium: 12.01mg (3%)