



Igloo Cake

READY IN



120 min.

SERVINGS



16

CALORIES



684 kcal

DESSERT

Ingredients

- ☐ 16 servings flour all-purpose for the pans
- ☐ 2 drops neon food coloring blue
- ☐ 4 drops food coloring green
- ☐ 3 sugar ice cream cones
- ☐ 1 cake doughnut halved
- ☐ 8 ounce sanding sugar white
- ☐ 16 servings butter unsalted for the pans
- ☐ 32 ounce vanilla frosting
- ☐ 1 pound chocolate white chopped

- ☐ 18.3 ounce duncan hines classic decadent cake mix yellow (plus required ingredients)

Equipment

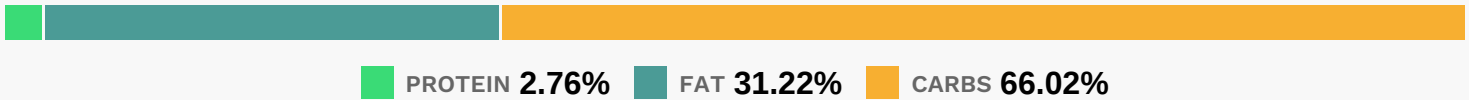
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ toothpicks
- ☐ cake form
- ☐ microwave
- ☐ offset spatula

Directions

- ☐ Butter and flour an 8-inch-round cake pan and a 1.5-quart ovenproof bowl. Make the cake batter; divide between the pan and the bowl.
- ☐ Bake at 350 degrees F until a toothpick comes out clean, about 35 minutes for the pan, 40 to 45 minutes for the bowl.
- ☐ Let cool, then unmold the cakes onto a rack.
- ☐ Microwave the white chocolate at 50% power in 15-second intervals, stirring, until melted, about 2 minutes.
- ☐ Pour onto a parchment paper-lined baking sheet and spread to 1/4 inch thick with an offset spatula.
- ☐ Sprinkle with the sanding sugar. Chill until set, about 10 minutes.
- ☐ Remove the chocolate from the refrigerator. Break most of it into rough 1/2-to-1-inch pieces to form the ice that covers the igloo.
- ☐ Use a paring knife to cut a few even 1/2-inch tiles from the remaining chocolate (these are for the tunnel entrance).
- ☐ Mix 2 1/2 cups frosting with the blue food coloring.

- ☐ Spread some blue frosting on the flat cake, then cover with the bowl-shaped cake.
- ☐ Spread some frosting on the cake where you want the tunnel to go, then attach a doughnut half, cut-side down. Attach the other half with frosting to extend the tunnel.
- ☐ Cover the entire cake with a thin layer of blue frosting (this is called a "crumb coat," which is like a primer; it doesn't have to be perfect). Chill, uncovered, until the frosting sets, about 15 minutes.
- ☐ Spread the remaining blue frosting evenly over the cake and doughnuts. Arrange the white-chocolate pieces on the igloo in a mosaic pattern.
- ☐ Place the even white- chocolate tiles around the tunnel entrance.
- ☐ For the trees, mix 3/4 cup vanilla frosting with the green food coloring.
- ☐ Spread on the cones, flicking the frosting with the tip of an offset spatula to form branches. Arrange the trees around the igloo and dust with confectioners' sugar.
- ☐ Photograph by Levi Brown

Nutrition Facts



Properties

Glycemic Index:16.13, Glycemic Load:42.3, Inflammation Score:-2, Nutrition Score:7.6378261181323%

Nutrients (% of daily need)

Calories: 684.03kcal (34.2%), Fat: 23.92g (36.79%), Saturated Fat: 10.45g (65.29%), Carbohydrates: 113.8g (37.93%), Net Carbohydrates: 113.04g (41.11%), Sugar: 87.6g (97.33%), Cholesterol: 35.83mg (11.94%), Sodium: 484.82mg (21.08%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.75g (9.5%), Vitamin B2: 0.42mg (24.73%), Phosphorus: 196.06mg (19.61%), Calcium: 142.13mg (14.21%), Vitamin B1: 0.2mg (13.65%), Folate: 52.49µg (13.12%), Vitamin K: 11.31µg (10.77%), Vitamin E: 1.61mg (10.72%), Vitamin B3: 1.92mg (9.62%), Selenium: 6.72µg (9.6%), Iron: 1.72mg (9.58%), Manganese: 0.16mg (7.98%), Vitamin B5: 0.45mg (4.53%), Potassium: 144.47mg (4.13%), Vitamin B12: 0.24µg (4.08%), Zinc: 0.5mg (3.31%), Copper: 0.07mg (3.3%), Vitamin A: 162.33IU (3.25%), Fiber: 0.76g (3.05%), Magnesium: 11.21mg (2.8%), Vitamin B6: 0.05mg (2.71%)