



## Knight's Castle Cake

READY IN



155 min.

SERVINGS



12

CALORIES



424 kcal

## Ingredients

- ☐ 1 box cake mix yellow
- ☐ 1 serving food coloring blue
- ☐ 12 oz fluffy frosting white
- ☐ 0.5 cup brown sugar packed
- ☐ 4 gumdrops
- ☐ 4 fruit (from variety pack of different colors)
- ☐ 0.3 cup round buttery crackers goldfish-shaped
- ☐ 1 serving clear rock candy
- ☐ 0.5 chocolate with or without almonds, if desired

## Equipment

- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ toothpicks
- ☐ cake form
- ☐ aluminum foil
- ☐ kitchen scissors
- ☐ serrated knife

## Directions

- ☐ Heat oven to 325°F. Generously grease Nordic Ware® Castle Bundt® cake pan with shortening and lightly flour, or spray pan with baking spray with flour.
- ☐ Make cake batter as directed on box.
- ☐ Pour batter into pan.
- ☐ Bake 33 to 43 minutes or until toothpick inserted in center of cake comes out clean. Cool 10 minutes. Using a long serrated knife, trim cake even with top of pan, if necessary. Turn pan upside down onto cooling rack; remove pan. Cool completely, about 1 hour.
- ☐ Place cake on 12- to 15-inch serving plate, tray or piece of cardboard covered with foil. Stir 8 to 10 drops blue food color into frosting.
- ☐ Spread frosting around base of cake to look like water.
- ☐ Sprinkle brown sugar around frosting on plate to look like sand.
- ☐ Place gumdrops on top of each tower.
- ☐ Cut long flag-shaped pieces out of fruit snack with sharp knife or kitchen scissors.
- ☐ Roll fruit snack around 4 toothpicks to make flags; insert toothpicks into gumdrops. Arrange crackers and rock candy in frosting, and add chocolate bar, upside down, for drawbridge as shown. Store loosely covered.

## Nutrition Facts



**PROTEIN 4.66%** **FAT 14.22%** **CARBS 81.12%**

## Properties

Glycemic Index:13.63, Glycemic Load:8.81, Inflammation Score:-4, Nutrition Score:8.0195652505626%

## Nutrients (% of daily need)

Calories: 423.52kcal (21.18%), Fat: 6.82g (10.49%), Saturated Fat: 1.91g (11.92%), Carbohydrates: 87.55g (29.18%), Net Carbohydrates: 84.54g (30.74%), Sugar: 63.21g (70.23%), Cholesterol: 7.08mg (2.36%), Sodium: 397.72mg (17.29%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 5.03g (10.06%), Phosphorus: 191.2mg (19.12%), Vitamin B2: 0.25mg (14.93%), Selenium: 10.45µg (14.93%), Fiber: 3.01g (12.04%), Vitamin K: 12.53µg (11.94%), Calcium: 111.06mg (11.11%), Vitamin B3: 2.07mg (10.33%), Folate: 36.87µg (9.22%), Vitamin A: 455.13IU (9.1%), Iron: 1.6mg (8.91%), Vitamin B1: 0.13mg (8.63%), Copper: 0.16mg (8.05%), Manganese: 0.14mg (7.14%), Potassium: 235.15mg (6.72%), Vitamin E: 0.93mg (6.19%), Vitamin B6: 0.09mg (4.6%), Magnesium: 18.3mg (4.58%), Vitamin C: 3.3mg (4%), Vitamin B12: 0.24µg (4%), Vitamin D: 0.54µg (3.59%), Vitamin B5: 0.3mg (2.99%), Zinc: 0.35mg (2.33%)