



Kris Kringle Cake

READY IN



45 min.

SERVINGS



16

CALORIES



665 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1.5 teaspoons baking soda
- ☐ 1.5 cups brown sugar packed
- ☐ 16 servings candied cherry red halved
- ☐ 2 teaspoons cinnamon
- ☐ 3 eggs
- ☐ 2 cups flour all-purpose
- ☐ 16 servings brown and paste food coloring red
- ☐ 1.3 cup butter divided softened

- ☐ 4 large marshmallows
- ☐ 0.5 cup milk divided
- ☐ 0.5 teaspoon nutmeg
- ☐ 6 cups powdered sugar
- ☐ 0.5 teaspoon salt
- ☐ 0.8 cup shortening
- ☐ 1 cup heavy whipping cream sour
- ☐ 1 tablespoon vanilla extract

Equipment

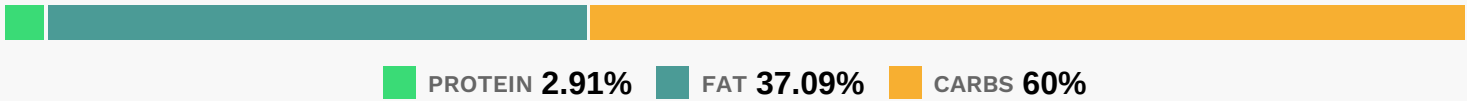
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ plastic wrap
- ☐ baking pan
- ☐ toothpicks
- ☐ spatula
- ☐ rolling pin
- ☐ pastry bag

Directions

- ☐ For cake, beat 1/2 cup butter and brown sugar in a large bowl until fluffy.
- ☐ Add eggs, one at a time, beating well after each addition.
- ☐ Add sour cream and 1/2 cup milk; stir until well blended.
- ☐ In a medium bowl, sift together flour, cinnamon, baking soda, baking powder, cloves, nutmeg, and salt.

- ☐ Add dry ingredients to butter mixture, stirring until well blended. Spoon batter into a greased and floured 12 1/2-inch wide star-shaped baking pan.
- ☐ Bake at 350 for 35 to 40 minutes or until a toothpick inserted in the center tests done. Cool in pan 10 minutes.
- ☐ Remove cake from pan and cool completely on a wire rack.
- ☐ For frosting, combine powdered sugar, shortening, 3/4 cup butter, 3 tablespoons milk and vanilla in a large bowl; beat until smooth. Spoon 1 1/2 cups frosting into a pastry bag; cover end of bag with plastic wrap and set aside. Spoon 1/4 cup frosting into small bowl; tint brown. Spoon frosting into a pastry bag; cover end of bag with plastic wrap and set aside. Spoon one cup frosting into another small bowl; tint red.
- ☐ Spread remaining white frosting on sides of cake, on top of four tips of cake for hands and feet and on top of cake for face.
- ☐ Spread red frosting on top of cake for hat and suit. Use table knife or small metal spatula dipped in water to smooth frosting.
- ☐ Using white frosting and a basketweave tip with smooth side of tip facing up, pipe stripes on pants and trim on shirt and hat. Using brown frosting and a basketweave tip with smooth side of tip facing up, pipe belt and trim on top of boots. Using brown frosting and a small round tip, pipe eyes and laces on boots. Using white frosting and a grass tip, pipe beard.
- ☐ Place one cherry half on cake for nose.
- ☐ Cut one marshmallow in half crosswise.
- ☐ Place one marshmallow half on top of hat for pom-pom. Draw and cut out patterns for mustache and eyebrows. Use a rolling pin to roll out remaining marshmallows to 1/8-inch thickness.
- ☐ Place patterns on marshmallow pieces and use small sharp knife to cut out 2 mustache pieces and 2 eyebrows; place on cake. Store in an airtight container in refrigerator.

Nutrition Facts



Properties

Glycemic Index:22.66, Glycemic Load:13.98, Inflammation Score:-6, Nutrition Score:8.6208696106206%

Flavonoids

Cyanidin: 42.29mg, Cyanidin: 42.29mg, Cyanidin: 42.29mg, Cyanidin: 42.29mg Pelargonidin: 0.38mg, Pelargonidin: 0.38mg, Pelargonidin: 0.38mg, Pelargonidin: 0.38mg Peonidin: 2.1mg, Peonidin: 2.1mg, Peonidin: 2.1mg, Peonidin: 2.1mg Catechin: 6.1mg, Catechin: 6.1mg, Catechin: 6.1mg, Catechin: 6.1mg Epigallocatechin: 0.48mg, Epigallocatechin: 0.48mg, Epigallocatechin: 0.48mg, Epigallocatechin: 0.48mg Epicatechin: 7mg, Epicatechin: 7mg, Epicatechin: 7mg, Epicatechin: 7mg Epicatechin 3–gallate: 0.07mg, Epicatechin 3–gallate: 0.07mg, Epicatechin 3–gallate: 0.07mg, Epicatechin 3–gallate: 0.07mg Isorhamnetin: 0.07mg, Isorhamnetin: 0.07mg, Isorhamnetin: 0.07mg, Isorhamnetin: 0.07mg Kaempferol: 0.34mg, Kaempferol: 0.34mg, Kaempferol: 0.34mg, Kaempferol: 0.34mg Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg Quercetin: 3.21mg, Quercetin: 3.21mg, Quercetin: 3.21mg, Quercetin: 3.21mg

Nutrients (% of daily need)

Calories: 664.78kcal (33.24%), Fat: 28.17g (43.33%), Saturated Fat: 7.31g (45.7%), Carbohydrates: 102.53g (34.18%), Net Carbohydrates: 99.02g (36.01%), Sugar: 84g (93.33%), Cholesterol: 40.09mg (13.36%), Sodium: 396.96mg (17.26%), Alcohol: 0.28g (100%), Alcohol %: 0.12% (100%), Protein: 4.97g (9.94%), Vitamin A: 871.22IU (17.42%), Fiber: 3.51g (14.04%), Manganese: 0.27mg (13.57%), Selenium: 9.06µg (12.95%), Vitamin B2: 0.21mg (12.46%), Vitamin C: 9.98mg (12.09%), Vitamin B1: 0.17mg (11.66%), Potassium: 406.74mg (11.62%), Folate: 39.4µg (9.85%), Vitamin E: 1.4mg (9.31%), Phosphorus: 92.1mg (9.21%), Iron: 1.62mg (9%), Calcium: 89.54mg (8.95%), Vitamin K: 8.44µg (8.04%), Vitamin B5: 0.66mg (6.59%), Copper: 0.13mg (6.59%), Magnesium: 25.03mg (6.26%), Vitamin B3: 1.2mg (6.01%), Vitamin B6: 0.11mg (5.55%), Zinc: 0.41mg (2.74%), Vitamin B12: 0.16µg (2.71%), Vitamin D: 0.25µg (1.66%)