



## Pansy Wedding Cake

 Gluten Free  Low Fod Map

READY IN



420 min.

SERVINGS



75

CALORIES



73 kcal

### Ingredients

- 0.8 cup almonds
- 3 cream cheese frosting
- 75 servings candied ginger
- 2 round cake
- 36 ounce peach preserves divided

### Equipment

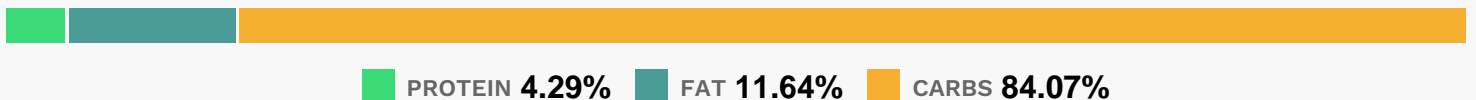
- oven
- aluminum foil
- spatula

- serrated knife

## Directions

- Prepare and bake 1 Tiered Pansy Cake recipe as directed. Repeat the procedure for the remaining recipe.
- Cut domed top off each cake layer, using a serrated knife.
- Brush layers evenly with liqueur.
- Prepare 1 Almond Cream Cheese Frosting recipe as directed. Repeat the procedure twice.
- Cover 1 (10-inch), 1 (8-inch), and 1 (6-inch) sturdy cardboard cake circle with aluminum foil.
- Spread a small amount of frosting on 1 side of 10-inch circle; top with 1 (10-inch) cake layer.
- Spread 1 jar of preserves over cake layer, leaving a 1-inch border. Top with remaining 10-inch cake layer.
- Cut 4 wooden craft sticks to the height of 10-inch cake tier; insert vertically into cake tier, evenly spaced and level with top of tier, about 2 1/2 inches from sides.
- Spread top and sides of cake with frosting, smoothing with a wet metal spatula. Chill up to 2 days, or freeze up to 2 months.
- Assemble and frost 2 (8-inch) layers on cardboard circle as directed above, using half of the remaining jar of preserves. Assemble and frost 2 (6-inch) layers on cardboard circle as directed above, using remaining preserves and omitting craft sticks. Refrigerate up to 2 days, or freeze up to 2 months.
- Position 8-inch tier in center of 10-inch tier; position 6-inch tier in center of 8-inch tier.
- Place cake on stand.
- Insert a large coupler into a decorating bag. Fit bag with a metal tip. Fill with frosting, and pipe borders. Pipe a shell border on top edge of each tier using tip #21 (Wilton). Pipe a ribbon border on bottom edge of each tier using tip #67 (Wilton). Pipe a shell border, slightly overlapping the ribbon border, on bottom edge of the 10-inch tier.
- Attach Crystallized Pansies to cake with a small amount of frosting.

## Nutrition Facts



## Properties

Glycemic Index:0.87, Glycemic Load:5.09, Inflammation Score:-1, Nutrition Score:1.2195652167758%

## Flavonoids

Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Isorhamnetin: 0.04mg, Isorhamnetin: 0.04mg, Isorhamnetin: 0.04mg, Isorhamnetin: 0.04mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

## Nutrients (% of daily need)

Calories: 72.69kcal (3.63%), Fat: 0.95g (1.46%), Saturated Fat: 0.12g (0.76%), Carbohydrates: 15.38g (5.13%), Net Carbohydrates: 15.01g (5.46%), Sugar: 10.38g (11.53%), Cholesterol: 8.16mg (2.72%), Sodium: 54.44mg (2.37%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.79g (1.57%), Vitamin B2: 0.05mg (2.83%), Manganese: 0.05mg (2.75%), Vitamin E: 0.4mg (2.68%), Phosphorus: 20.42mg (2.04%), Iron: 0.34mg (1.87%), Copper: 0.03mg (1.67%), Vitamin B1: 0.02mg (1.64%), Selenium: 1.06µg (1.51%), Folate: 5.89µg (1.47%), Fiber: 0.37g (1.47%), Vitamin C: 1.2mg (1.45%), Magnesium: 5.29mg (1.32%), Calcium: 12.17mg (1.22%), Vitamin B3: 0.21mg (1.06%)