



Party-Time Purse Cake

 Dairy Free

READY IN



165 min.

SERVINGS



15

CALORIES



250 kcal

DESSERT

Ingredients

- ☐ 15 servings m&m candies
- ☐ 1.5 containers creamy peanut butter white
- ☐ 15 servings purple gel food coloring blue
- ☐ 15 servings sugar
- ☐ 1 box cake mix white
- ☐ 15 servings ginger tea bags with tips
- ☐ 1 frangelico
- ☐ 1 frangelico

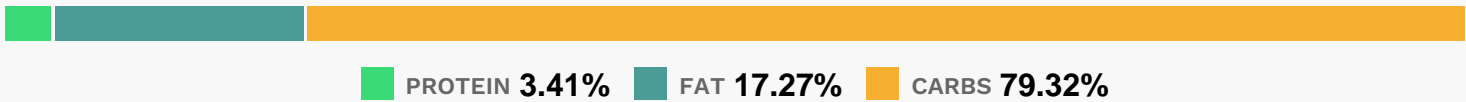
Equipment

- ☐ frying pan
- ☐ oven
- ☐ toothpicks
- ☐ kitchen scissors

Directions

- ☐ Heat oven to 350F (325F for dark or nonstick pan). Make, bake and cool cake as directed on box for 13x9-inch pan.
- ☐ Cut cake crosswise in half. On serving plate, place 1 cake piece; spread top with 2 tablespoons white frosting from 1/2 container. Top with second cake piece. Stand cake pieces on end with cut sides down. Freeze 1 hour.
- ☐ Stir food color into 1 container of frosting to tint light blue.
- ☐ Spread entire cake with light blue frosting.
- ☐ Along front and top of cake, mark outline of an elongated V-shape with toothpick for purse flap. Stir food color into remaining 1/2 container of frosting to tint dark blue; frost purse flap with dark blue frosting.
- ☐ Place remaining dark blue frosting in decorating bag fitted with writing tip #7 or #8; pipe shell border along purse flap and edges of purse.
- ☐ Cut rim from plastic plate; cut rim in half. Insert into top of cake for handle. Decorate purse with candies.
- ☐ Cut marshmallow with dampened kitchen scissors into slices; sprinkle with colored sugar. Arrange marshmallow slices on purse for clasp. Press candy onto center of clasp. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:5.61, Glycemic Load:8.38, Inflammation Score:-1, Nutrition Score:2.8726087206084%

Nutrients (% of daily need)

Calories: 250.31kcal (12.52%), Fat: 4.87g (7.49%), Saturated Fat: 2.85g (17.83%), Carbohydrates: 50.27g (16.76%),
Net Carbohydrates: 49.48g (17.99%), Sugar: 35.87g (39.86%), Cholesterol: 2.25mg (0.75%), Sodium: 249.6mg
(10.85%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.16g (4.32%), Phosphorus: 116.49mg (11.65%),
Calcium: 93.05mg (9.31%), Folate: 24.21µg (6.05%), Vitamin B1: 0.07mg (5%), Iron: 0.86mg (4.8%), Vitamin B2:
0.08mg (4.54%), Selenium: 3.04µg (4.34%), Vitamin B3: 0.84mg (4.18%), Manganese: 0.07mg (3.63%), Fiber: 0.79g
(3.16%), Vitamin E: 0.31mg (2.06%), Copper: 0.03mg (1.46%), Zinc: 0.16mg (1.08%), Vitamin B5: 0.1mg (1.02%)