



## Peach Cake with Sour Peach Frosting

 Dairy Free

READY IN



115 min.

SERVINGS



12

CALORIES



454 kcal

DESSERT

### Ingredients

- ☐ 1 box cake mix white
- ☐ 1 box gelatin powder (4-serving size)
- ☐ 1 box gelatin powder (4-serving size)
- ☐ 0.3 cup water
- ☐ 4.5 cups powdered sugar
- ☐ 0.5 cup butter softened
- ☐ 2 teaspoons juice of lemon
- ☐ 2 teaspoons water

- ☐ 1 serving liquid smoke red yellow
- ☐ 1 teaspoon granulated sugar
- ☐ 12 pumpkin candies and gummy worms sour

## Equipment

- ☐ bowl
- ☐ oven
- ☐ knife
- ☐ hand mixer
- ☐ toothpicks
- ☐ microwave
- ☐ spatula
- ☐ measuring cup
- ☐ serrated knife

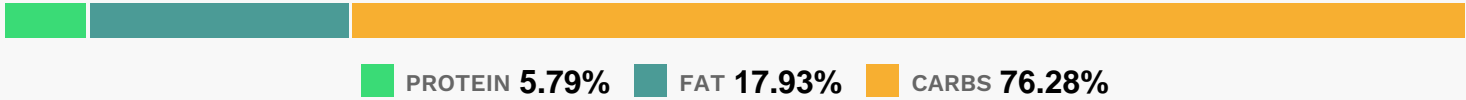
## Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pans). Grease bottoms and sides of two 8- or 9-inch round cake pans (do not use cooking spray); lightly flour. In large bowl, beat cake ingredients with electric mixer on low speed 30 seconds, then on medium speed 2 minutes. Divide batter between pans.
- ☐ Bake 8-inch rounds 32 to 37 minutes, 9-inch rounds 28 to 33 minutes, or until toothpick inserted in center comes out clean. Cool 10 minutes. Run knife around sides of pans to loosen cakes; remove from pans to cooling racks. Cool completely, about 1 hour.
- ☐ In 2-cup microwavable bowl or measuring cup, stir 1 box gelatin into 1/4 cup water. Microwave uncovered on High about 1 minute 30 seconds or until mixture boils, stirring 2 to 3 times to dissolve gelatin. In large bowl, beat gelatin mixture, powdered sugar, butter, lemon juice and 2 teaspoons water on low speed until frosting is thick but spreadable. (
- ☐ Add additional 1 teaspoon water if needed to make frosting spreadable.)
- ☐ On serving plate, place 1 cake, rounded side down.
- ☐ Spread with 1/2 cup frosting. Drop 2 drops red food color and 1 drop yellow food color on frosting on cake; swirl with spatula to create deep orange. Top with second cake, rounded

side up. Reserve 1/2 cup frosting. Frost side and top of cake with remaining frosting.

- ☐ Add 1 or 2 drops red and yellow food colors to reserved frosting. Swirl around cake.
- ☐ Sprinkle with granulated sugar. Decorate with peach candies.
- ☐ Cut cake gently with serrated knife. Store loosely covered.

## Nutrition Facts



## Properties

Glycemic Index:5.84, Glycemic Load:0.23, Inflammation Score:-3, Nutrition Score:4.2317391245261%

## Flavonoids

Eriodictyol: 0.04mg, Eriodictyol: 0.04mg, Eriodictyol: 0.04mg, Eriodictyol: 0.04mg Hesperetin: 0.12mg, Hesperetin: 0.12mg, Hesperetin: 0.12mg, Hesperetin: 0.12mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg

## Nutrients (% of daily need)

Calories: 453.5kcal (22.68%), Fat: 9.21g (14.17%), Saturated Fat: 2.42g (15.15%), Carbohydrates: 88.17g (29.39%), Net Carbohydrates: 87.69g (31.89%), Sugar: 66.91g (74.35%), Cholesterol: 0mg (0%), Sodium: 402.44mg (17.5%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 6.69g (13.37%), Phosphorus: 149.25mg (14.93%), Calcium: 100.43mg (10.04%), Selenium: 5.82µg (8.32%), Folate: 31.82µg (7.95%), Copper: 0.14mg (7%), Vitamin B2: 0.12mg (6.85%), Vitamin A: 338.37IU (6.77%), Vitamin B1: 0.1mg (6.39%), Vitamin B3: 1.03mg (5.17%), Iron: 0.92mg (5.11%), Manganese: 0.1mg (4.76%), Vitamin E: 0.67mg (4.46%), Fiber: 0.48g (1.91%), Magnesium: 6.16mg (1.54%), Vitamin B5: 0.14mg (1.42%), Zinc: 0.21mg (1.4%), Vitamin K: 1.16µg (1.11%)