



## Pink Almond Party Cake

READY IN



140 min.

SERVINGS



12

CALORIES



488 kcal

DESSERT

### Ingredients

- 1 box cake mix white
- 2 teaspoons almond extract
- 6 drops food coloring red
- 4 oz candy coating disks chopped (almond bark)
- 2 teaspoons vegetable oil
- 1 serving food coloring red
- 0.5 cup butter softened
- 0.3 cup shortening
- 1 teaspoon almond extract

- 4 cups powdered sugar
- 4 tablespoons milk

## Equipment

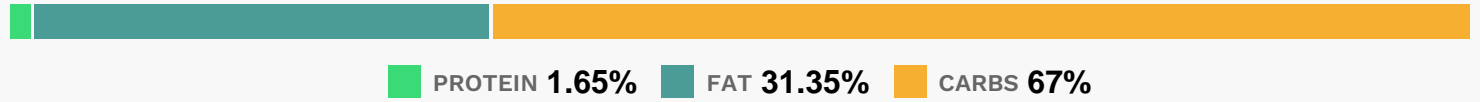
- bowl
- frying pan
- oven
- knife
- hand mixer
- aluminum foil
- microwave
- peeler

## Directions

- Heat oven to 350°F (325°F for dark or nonstick pan). Spray bottom and sides of two 9- or 8-inch round cake pans with baking spray with flour. In large bowl, beat cake ingredients on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally.
- Pour into pans.
- Bake and cool as directed on box for 9- or 8-inch rounds.
- Meanwhile, in small microwavable bowl, microwave candy coating uncovered on High 1 minute, stirring twice, until melted and smooth. Stir in 2 teaspoons oil. Spoon about half the melted coating into another bowl; stir in 2 or 3 drops food color to tint light pink.
- Line 6-oz custard cup or other small bowl with foil.
- Pour half of the untinted coating into foil-lined bowl. Drop half of the pink coating on top; pull a knife through coatings to make marbled design. Repeat with remaining untinted and tinted coatings, adding on top of marbled coatings. Refrigerate about 20 minutes or until set; remove from refrigerator. (If refrigerated longer, let stand at room temperature 10 minutes to soften.)
- In large bowl, beat butter, shortening, 1 teaspoon almond extract, the powdered sugar and 4 tablespoons of the milk with electric mixer on low speed until well blended. Beat on medium speed, adding enough of the remaining 1 tablespoon milk until fluffy and spreadable.

- Place 1 cake layer, rounded side down, on serving plate; frost top. Top with second layer, rounded side up. Frost side and top of cake.
- Remove coating from bowl; peel off foil. With vegetable peeler, make curls by pulling peeler around outside edge of block of coating.
- Place curls on top of cake. Store loosely covered.

## Nutrition Facts



## Properties

Glycemic Index:3.17, Glycemic Load:0.09, Inflammation Score:-3, Nutrition Score:4.1943478307322%

## Nutrients (% of daily need)

Calories: 488.1kcal (24.4%), Fat: 17.08g (26.28%), Saturated Fat: 6.4g (39.97%), Carbohydrates: 82.16g (27.39%), Net Carbohydrates: 81.69g (29.7%), Sugar: 64.37g (71.52%), Cholesterol: 0.6mg (0.2%), Sodium: 393.46mg (17.11%), Alcohol: 0.34g (100%), Alcohol %: 0.39% (100%), Protein: 2.02g (4.05%), Phosphorus: 152.48mg (15.25%), Calcium: 103.89mg (10.39%), Folate: 30.25µg (7.56%), Vitamin A: 346.42IU (6.93%), Vitamin E: 0.99mg (6.62%), Vitamin B2: 0.11mg (6.61%), Vitamin B1: 0.1mg (6.55%), Selenium: 4.04µg (5.77%), Vitamin B3: 1.04mg (5.2%), Iron: 0.87mg (4.82%), Manganese: 0.09mg (4.62%), Vitamin K: 4.83µg (4.6%), Copper: 0.04mg (1.92%), Fiber: 0.47g (1.9%), Vitamin B5: 0.18mg (1.83%), Zinc: 0.22mg (1.49%), Magnesium: 5.74mg (1.44%), Potassium: 40.46mg (1.16%)