



Pizza Cake

 Dairy Free

READY IN



45 min.

SERVINGS



12

CALORIES



264 kcal

DESSERT

Ingredients

- ☐ 12 servings velvet brownie red
- ☐ 1 bag licorice candy pieces (such as Rips)
- ☐ 15 ounce low-sugar strawberry jam
- ☐ 1 cup flake coconut sweetened toasted

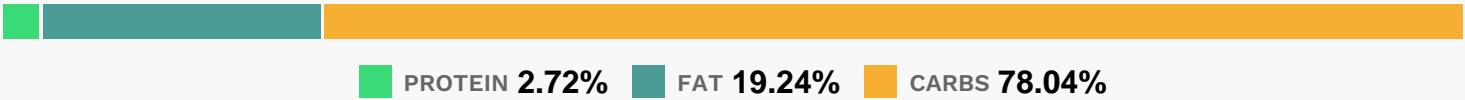
Equipment

- ☐ cake form

Directions

- ☐ Prepare Red Velvet Brownie cake according to recipe directions, baking in one (9-inch) round cake pan.
- ☐ Prepare recipe Browned Butter Frosting.
- ☐ Spread thick layer of frosting over top of brownie creating a thicker (1-inch) wide border around outside edge to resemble crust. Dollop jam over frosting to resemble pizza sauce.
- ☐ Sprinkle coconut over jam.
- ☐ Cut 8-10 red licorice candy pieces into small circles using a (1-inch) round cutter. Chop 3 to 4 green licorice candy pieces. Arrange prepared licorice candy over coconut to resemble a pizza.

Nutrition Facts



Properties

Glycemic Index:4.58, Glycemic Load:13.21, Inflammation Score:0, Nutrition Score:1.4673913024042%

Nutrients (% of daily need)

Calories: 263.53kcal (13.18%), Fat: 5.66g (8.7%), Saturated Fat: 2.67g (16.67%), Carbohydrates: 51.63g (17.21%), Net Carbohydrates: 50.54g (18.38%), Sugar: 34.73g (38.58%), Cholesterol: 0.01mg (0%), Sodium: 119.18mg (5.18%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.8g (3.59%), Iron: 1.12mg (6.25%), Fiber: 1.09g (4.37%), Manganese: 0.08mg (4.11%), Vitamin C: 3.12mg (3.78%), Copper: 0.06mg (2.82%), Selenium: 1.85µg (2.64%), Vitamin B2: 0.03mg (1.65%), Potassium: 52.86mg (1.51%), Phosphorus: 13.82mg (1.38%), Magnesium: 5.03mg (1.26%), Folate: 4.11µg (1.03%)