

## **Polka Dot Cake**

Gluten Free Dairy Free Low Fod Map

READY IN

SERVINGS

45 min.

12

DESSERT

## **Ingredients**

	2 packages pastel-colored wafer candy (such as Neccos)
	10

16 ounce strawberry frosting

16 ounce fluffy frosting white

24 ounce rolled fondant white (Wilton)

## **Equipment**

microwave

kugelhopf pan

# **Directions**

	Prepare Buttermilk Breakfast Cake according to recipe directions, omitting the brown sugar
	cinnamon step and baking in 2 (9-inch) cake pans instead of a Bundt pan.
	Spread 1 cup strawberry frosting between layers.
	Spread white frosting in a thin layer (crumb coat) to top and sides of cake making sure surfaces are very smooth, filling in any wholes or gaps with frosting.
	Microwave fondant on HIGH in 30 second intervals until softened and pliable.
	Roll out on a smooth surface dusted lightly with cornstarch to -inch thickness. Follow
	package directions for applying fondant to cake. Decorate cake with pastel colored wafer
	candy using small daps of white frosting to help secure candies to fondant.

### **Nutrition Facts**



### **Properties**

Glycemic Index:10.5, Glycemic Load:35.14, Inflammation Score:-4, Nutrition Score:13.726521771887%

#### Nutrients (% of daily need)

Calories: 531.26kcal (26.56%), Fat: 15.96g (24.56%), Saturated Fat: 2.89g (18.08%), Carbohydrates: 89.76g (29.92%), Net Carbohydrates: 84.04g (30.56%), Sugar: 48.31g (53.68%), Cholesterol: Omg (0%), Sodium: 142.58mg (6.2%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 7.48g (14.97%), Manganese: 2.06mg (102.91%), Phosphorus: 246.07mg (24.61%), Selenium: 16.46µg (23.52%), Fiber: 5.73g (22.91%), Magnesium: 79mg (19.75%), Vitamin B2: 0.32mg (18.6%), Vitamin B1: 0.27mg (17.89%), Zinc: 2.12mg (14.11%), Iron: 2.53mg (14.06%), Copper: 0.22mg (11.08%), Vitamin K: 10.96µg (10.44%), Vitamin E: 1.39mg (9.3%), Vitamin B5: 0.68mg (6.77%), Potassium: 230.95mg (6.6%), Folate: 24.19µg (6.05%), Vitamin B3: 0.8mg (4.01%), Calcium: 31.75mg (3.18%), Vitamin B6: 0.06mg (2.83%)