



Princess Castle Bundt Cake

READY IN



155 min.

SERVINGS



12

CALORIES



460 kcal

DESSERT

Ingredients

- ☐ 0.5 cup round chocolate-covered creamy mints
- ☐ 11 candy melts
- ☐ 6.4 oz chocolate icing betty crocker® canned
- ☐ 1 cup m&m candies
- ☐ 11 banana hard banana-shaped
- ☐ 1 teaspoons food coloring red
- ☐ 1 box cake mix white betty crocker® supermoist®
- ☐ 4 frangelico betty crocker®
- ☐ 4 frangelico betty crocker®

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks
- ☐ cake form
- ☐ aluminum foil
- ☐ serrated knife

Directions

- ☐ Heat oven to 325°F. Generously grease and lightly flour Nordic Ware® Castle Bundt® cake pan, or spray with baking spray with flour.
- ☐ In large bowl, beat cake ingredients with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally.
- ☐ Pour batter into pan.
- ☐ Bake 36 to 42 minutes or until toothpick inserted in center of cake comes out clean. Cool 10 minutes. Using a long serrated knife, trim cake even with top of pan, if necessary. Turn pan upside down onto cooling rack; remove pan. Cool completely, about 1 hour.
- ☐ Place cake on 12- to 15-inch serving plate, tray or piece of cardboard covered with foil. Pipe pink icing around base of cake; place round candies in 3 rows around base in icing.
- ☐ Add round candies to top of castle as desired, attaching with icing.
- ☐ Pipe icing to outline window shapes on cake; top each window with 1 banana-shaped candy. Push 1 candy wafer, flat side up, into cake at bottom edge of each window to look like windowsill. Pipe icing to outline door, roof and entrance of castle.
- ☐ Place mints in icing at entrance of castle to look like walkway.
- ☐ Add gum to rooftop for shingles. Top each tower with candle. Store loosely covered.

Nutrition Facts



 **PROTEIN 3.62%**  **FAT 22.52%**  **CARBS 73.86%**

Properties

Glycemic Index:8.15, Glycemic Load:16.38, Inflammation Score:-3, Nutrition Score:8.7582609653473%

Flavonoids

Catechin: 6.6mg, Catechin: 6.6mg, Catechin: 6.6mg, Catechin: 6.6mg Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg Kaempferol: 0.12mg, Kaempferol: 0.12mg, Kaempferol: 0.12mg, Kaempferol: 0.12mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg

Nutrients (% of daily need)

Calories: 460.03kcal (23%), Fat: 11.89g (18.29%), Saturated Fat: 6.84g (42.74%), Carbohydrates: 87.71g (29.24%), Net Carbohydrates: 83.7g (30.44%), Sugar: 57.08g (63.42%), Cholesterol: 2.6mg (0.87%), Sodium: 344.79mg (14.99%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.3g (8.59%), Vitamin B6: 0.41mg (20.45%), Manganese: 0.38mg (19.02%), Phosphorus: 171.71mg (17.17%), Fiber: 4.01g (16.04%), Folate: 53µg (13.25%), Vitamin B2: 0.22mg (12.83%), Calcium: 121.35mg (12.13%), Potassium: 419.09mg (11.97%), Vitamin C: 9.51mg (11.53%), Iron: 1.87mg (10.4%), Vitamin B3: 1.78mg (8.9%), Vitamin B1: 0.13mg (8.57%), Magnesium: 34.1mg (8.52%), Selenium: 4.8µg (6.86%), Copper: 0.12mg (5.96%), Vitamin B5: 0.5mg (4.96%), Vitamin E: 0.71mg (4.76%), Vitamin K: 3.67µg (3.49%), Zinc: 0.37mg (2.47%), Vitamin A: 108.05IU (2.16%)