



## Princess Castle Cake

 Dairy Free

READY IN



265 min.

SERVINGS



30

CALORIES



241 kcal

DESSERT

## Ingredients

- ☐ 2 boxes cake mix yellow
- ☐ 2 cups water
- ☐ 1 cup vegetable oil
- ☐ 6 eggs
- ☐ 12 oz fluffy frosting white
- ☐ 1 serving food coloring red
- ☐ 5 ice cream cake cones with pointed ends
- ☐ 1 serving pink lady apples

- ☐ 5 m&m candies
- ☐ 28 coarsely sugar cubes
- ☐ 4 xanthan gum
- ☐ 5 vanilla wafers
- ☐ 4.3 oz chocolate icing white
- ☐ 1 serving frangelico with wrapping paper and plastic food wrap or foil (18xes)

## Equipment

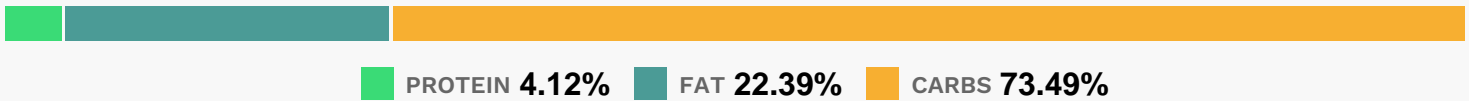
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ hand mixer
- ☐ toothpicks
- ☐ serrated knife

## Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pans). Grease or spray bottoms and sides of four 8-inch square pans. In large bowl, beat 1 cake mix, 1 cup of the water, 1/2 cup of the oil and 3 eggs using electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally. Divide batter between 2 pans.
- ☐ Bake 2 pans at a time for 23 to 29 minutes (26 to 34 minutes for dark or nonstick pan) or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans to cooling racks. Cool completely, about 30 minutes. Repeat with remaining cake mix, water, oil and eggs. Chill cooled cake in freezer 45 minutes before cutting, to reduce crumbs.
- ☐ Spoon frosting into large bowl. Stir in enough food color until desired pink color.
- ☐ Using serrated knife, cut off domed top from each cake so they will be flat when stacked. On tray, place 1 cake, cut side down; spread 1/3 cup frosting over top.
- ☐ Add second cake, cut side down; spread top with 1/3 cup frosting.
- ☐ Add third cake, cut side down; do not frost.
- ☐ Cut fourth cake into quarters.

- ☐ Spread small amount of frosting on center of cake, about the size of a cake quarter.
- ☐ Place 1 quarter, cut side down, on top of frosting.
- ☐ Spread top of stacked cake quarter with 1 tablespoon frosting.
- ☐ Place second quarter on top of first quarter; spread top with 1 tablespoon frosting.
- ☐ Add third quarter; do not frost.
- ☐ Cut fourth quarter into quarters to create four 2-inch squares.
- ☐ Spread a small dollop of frosting on the top center of the second tier of cakes.
- ☐ Place one 2-inch piece on the center; spread top with frosting. Top with one more 2-inch piece. (Discard remaining 2 pieces.)
- ☐ Spread thin layer of frosting over layered cake to seal in crumbs. Freeze cake 30 to 60 minutes.
- ☐ Frost pointed-end cones with frosting; roll in pink sugar. Frost cake with remaining frosting.
- ☐ Place 1 upside-down cone on each corner of the first cake layer and 1 on top cake layer for center steeple. Top each cone with a candy star.
- ☐ Place sugar cubes around edges of the first and second layers. Top each of the 4 corner sugar cubes with a gum ball. Attach 2 cookies on one side of first layer to create doors.
- ☐ Cut 2 additional cookies to desired size for windows; place each cookie on opposite sides of doors.
- ☐ Cut remaining cookie in half; place 1 half in center of second layer to create accent window. Pipe on window panes and doorknobs with white icing. Store loosely covered.

## Nutrition Facts



## Properties

Glycemic Index:8.84, Glycemic Load:7.72, Inflammation Score:-1, Nutrition Score:3.960869550381%

## Flavonoids

Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg Epicatechin: 0.16mg, Epicatechin: 0.16mg, Epicatechin: 0.16mg, Epicatechin: 0.16mg Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg

Nutrients (% of daily need)

Calories: 240.53kcal (12.03%), Fat: 6.01g (9.25%), Saturated Fat: 1.6g (10.01%), Carbohydrates: 44.38g (14.79%), Net Carbohydrates: 43.77g (15.92%), Sugar: 29.05g (32.27%), Cholesterol: 32.77mg (10.92%), Sodium: 298.39mg (12.97%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.49g (4.98%), Phosphorus: 128.33mg (12.83%), Vitamin B2: 0.17mg (10.12%), Calcium: 79.11mg (7.91%), Folate: 30.9µg (7.72%), Vitamin B1: 0.09mg (6.06%), Vitamin K: 5.75µg (5.48%), Selenium: 3.81µg (5.44%), Iron: 0.93mg (5.16%), Vitamin E: 0.77mg (5.15%), Vitamin B3: 0.9mg (4.48%), Manganese: 0.07mg (3.65%), Vitamin B5: 0.27mg (2.73%), Fiber: 0.61g (2.46%), Vitamin B6: 0.04mg (2.13%), Vitamin B12: 0.11µg (1.88%), Copper: 0.04mg (1.79%), Zinc: 0.22mg (1.5%), Magnesium: 5.09mg (1.27%), Vitamin D: 0.18µg (1.17%), Potassium: 37.45mg (1.07%)