



Purse Cake

 Dairy Free

READY IN



210 min.

SERVINGS



12

CALORIES



162 kcal

DESSERT

Ingredients

- ☐ 12 servings purple gel food coloring
- ☐ 1 small m&m candies hard assorted
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- ☐ 1 piece green beans green
- ☐ 2 containers vanilla frosting betty crocker®
- ☐ 1 box duncan hines classic decadent cake mix betty crocker® supermoist® (any flavor)

Equipment

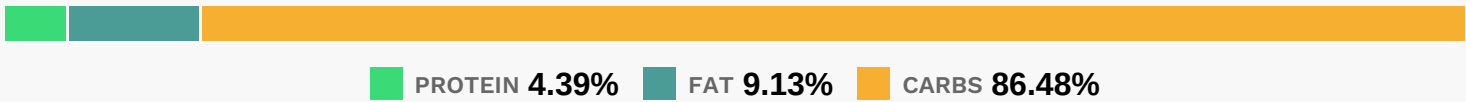
- ☐ bowl

- ☐ oven
- ☐ wire rack
- ☐ ziploc bags
- ☐ serrated knife

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pans). Grease or spray bottoms and sides of two 8-inch round cake pans. Make cake batter as directed on box.
- ☐ Pour into pans.
- ☐ Bake as directed on box for 8-inch rounds. Cool 10 minutes; remove from pans to cooling rack. Cool completely, about 1 hour. For easier handling, refrigerate or freeze cake 30 to 60 minutes or until firm.
- ☐ In small bowl, mix 1 container frosting and food color until desired shade for purse.
- ☐ Use serrated knife to cut one-fourth off each cake to form a straight edge about 6 1/2 inches long as shown in diagram (discard small pieces of cake or use for making small purse shown in video).
- ☐ Spread slightly less than 1/4 cup frosting on bottom side of 1 layer; spread about 1 tablespoon frosting on cut side. Stand cake layer, cut side down, on serving plate.
- ☐ Spread about 1 tablespoon frosting on cut side of second layer; place bottom side of layer on frosting of standing layer, matching cut edges. Lightly press layers together to form purse cake.
- ☐ Spread a thin layer of frosting over entire cake to seal in crumbs. Refrigerate or freeze cake 30 to 60 minutes to set frosting. Frost cake with remaining tinted frosting. In small bowl, mix 1/2 cup frosting and food color until desired shade for trim.
- ☐ Place tinted frosting in decorator bag or resealable food-storage plastic bag with small corner of bag cut off. Pipe on purse as desired.
- ☐ Use peelable string licorice for handle and jellied ring candy for clasp. Decorate purse with assorted candies. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:7.42, Glycemic Load:0.06, Inflammation Score:-1, Nutrition Score:3.3047826218864%

Flavonoids

Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 161.95kcal (8.1%), Fat: 1.66g (2.55%), Saturated Fat: 0.87g (5.44%), Carbohydrates: 35.3g (11.77%), Net Carbohydrates: 34.81g (12.66%), Sugar: 18.35g (20.39%), Cholesterol: 0.03mg (0.01%), Sodium: 299.02mg (13%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.79g (3.58%), Phosphorus: 145.4mg (14.54%), Calcium: 94.72mg (9.47%), Folate: 30.32µg (7.58%), Vitamin B1: 0.09mg (6.26%), Vitamin B2: 0.09mg (5.56%), Selenium: 3.71µg (5.3%), Vitamin B3: 1.03mg (5.16%), Iron: 0.85mg (4.71%), Manganese: 0.09mg (4.47%), Vitamin E: 0.38mg (2.53%), Fiber: 0.49g (1.96%), Copper: 0.04mg (1.76%), Zinc: 0.2mg (1.33%), Vitamin K: 1.38µg (1.32%), Vitamin B5: 0.13mg (1.28%), Magnesium: 4.86mg (1.21%)