

# **Royal Princess Crown Cake**

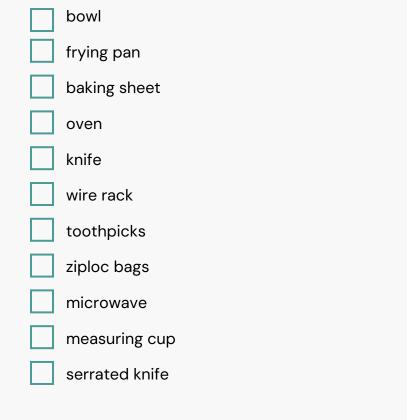
and Dairy Free



### Ingredients

- 0.3 cup sprinkles
- 12 servings purple gel food coloring
- 1 container fluffy frosting white betty crocker®
- 0.5 cup vanilla extract white
- 1 box duncan hines classic decadent cake mix betty crocker<sup>®</sup> supermoist<sup>®</sup> (any flavor\*)
- 12 servings frangelico with wrapping paper and plastic food wrap or foil (15xes)
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## Equipment



### Directions

Heat oven to 350°F (325°F for dark or nonstick pan). Make and bake cake as directed on box for 13x9-inch pan. Cool 10 minutes. Run knife around sides of pan to loosen cake; remove from pan to cooling rack. Cool completely, about 1 hour.

Place cake in freezer 30 minutes before cutting to reduce crumbs.

In large bowl, mix frosting and food color to desired color. Using serrated knife, cut rounded top off cake to level surface; place cake top side up. Use toothpicks to mark sections of cake to be cut (see diagram); cut cake into crown shape.

Frost with thin layer of frosting to seal in crumbs. Freeze about 30 minutes to set frosting. Frost entire cake.

Line cookie sheet with waxed paper. In 1-cup microwavable measuring cup, microwave baking chips uncovered on Medium (50%) 30 seconds. Stir; microwave in 10-second increments, stirring after each, until melted and smooth.

Place in small resealable food-storage plastic bag; seal bag.

Cut off tiny corner of bag. Squeeze bag to pipe star and squiggle shapes as desired on waxed paper; immediately top with sprinkles. Refrigerate 10 minutes to set.

To decorate cake, place white chocolate shapes on top of cake. Store loosely covered at room temperature.

#### **Nutrition Facts**

PROTEIN 2.09% FAT 21.14% CARBS 76.77%

#### **Properties**

Glycemic Index:3.58, Glycemic Load:11.24, Inflammation Score:-1, Nutrition Score:4.2286956362102%

#### Nutrients (% of daily need)

Calories: 360.26kcal (18.01%), Fat: 8.01g (12.32%), Saturated Fat: 2.15g (13.41%), Carbohydrates: 65.42g (21.81%), Net Carbohydrates: 64.94g (23.61%), Sugar: 46.55g (51.73%), Cholesterol: Omg (0%), Sodium: 370.19mg (16.1%), Alcohol: 2.98g (100%), Alcohol %: 3.99% (100%), Protein: 1.78g (3.56%), Phosphorus: 152.64mg (15.26%), Vitamin B2: 0.22mg (12.82%), Calcium: 96.46mg (9.65%), Folate: 33.24µg (8.31%), Vitamin B1: 0.1mg (6.55%), Vitamin E: 0.96mg (6.43%), Vitamin K: 6.17µg (5.87%), Vitamin B3: 1.15mg (5.75%), Manganese: 0.11mg (5.41%), Selenium: 3.74µg (5.35%), Iron: 0.91mg (5.07%), Copper: 0.04mg (2.06%), Fiber: 0.47g (1.9%), Zinc: 0.23mg (1.56%), Magnesium: 6.16mg (1.54%), Vitamin B5: 0.15mg (1.51%), Potassium: 52.63mg (1.5%)