



Royal Princess Crown Cake

 Dairy Free

READY IN



195 min.

SERVINGS



12

CALORIES



360 kcal

DESSERT

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® supermoist® (any flavor*)
- 12 servings frangelico with wrapping paper and plastic food wrap or foil (15xes)
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Equipment

- bowl
- frying pan
- baking sheet
- oven
- knife
- wire rack
- toothpicks
- ziploc bags
- microwave
- measuring cup
- serrated knife

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.
- Place on serving tray.
- 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: 0mg (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%)