



Sailboat Cake

 Dairy Free

READY IN



210 min.

SERVINGS



14

CALORIES



231 kcal

DESSERT

Ingredients

- ☐ 14 servings purple gel food coloring yellow
- ☐ 1 fruit betty crocker® (from 5-oz box)
- ☐ 2 twist and ends together to make a rough knob. cover (from 14-oz package)
- ☐ 14 servings m&m candies hard assorted ring-shaped for decorating
- ☐ 2 containers vanilla frosting betty crocker®
- ☐ 1 box cake mix yellow betty crocker® supermoist®
- ☐ 14 servings frangelico with wrapping paper and plastic food wrap or foil (20xes)
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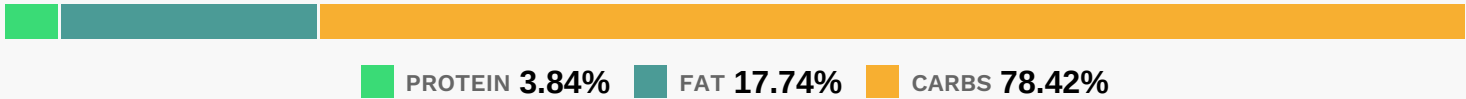
Equipment

- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ aluminum foil
- ☐ kitchen scissors

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pans). Grease bottom and sides of 13x9-inch pan or spray with baking spray with flour. Make and bake cake mix as directed on box for 13x9-inch pan. Cool 10 minutes; remove from pan to cooling rack. Cool completely, about 1 hour. Refrigerate or freeze cake about 1 hour or until firm.
- ☐ Cut cake as shown in diagram. Arrange pieces to form sailboat on tray. Tint 1 1/3 cups frosting with yellow or brown food color for hull.
- ☐ Spread a thin layer of white frosting over top and sides of sails, and a thin layer of tinted frosting over top and sides of hull, to seal in crumbs. Refrigerate or freeze cake 30 to 60 minutes to set frosting.
- ☐ Frost entire cake with remaining frosting.
- ☐ Cut licorice pieces to desired length for the mast; place near the edge of the longest sail. To create the top flag, spread a thin layer of frosting on a small piece of aluminum foil. Unroll and remove wrapper from fruit snack roll; press onto frosting-coated foil. Using kitchen scissors, cut into flag shape. Secure flag to mast with a small amount of frosting. Use candy for portholes, or decorate as desired. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:3.07, Glycemic Load:0.04, Inflammation Score:-2, Nutrition Score:3.4473912664082%

Nutrients (% of daily need)

Calories: 230.62kcal (11.53%), Fat: 4.59g (7.06%), Saturated Fat: 2.78g (17.35%), Carbohydrates: 45.62g (15.21%),
Net Carbohydrates: 44.26g (16.09%), Sugar: 29.13g (32.37%), Cholesterol: 2.25mg (0.75%), Sodium: 280.98mg
(12.22%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.23g (4.47%), Phosphorus: 118.36mg (11.84%),
Calcium: 96.93mg (9.69%), Folate: 25.77µg (6.44%), Vitamin B1: 0.09mg (5.95%), Iron: 1.05mg (5.85%), Vitamin B2:
0.09mg (5.5%), Fiber: 1.36g (5.45%), Vitamin B3: 0.98mg (4.91%), Manganese: 0.08mg (3.96%), Vitamin A: 130.67IU
(2.61%), Copper: 0.05mg (2.53%), Vitamin K: 2.57µg (2.45%), Vitamin E: 0.34mg (2.28%), Vitamin B6: 0.03mg
(1.68%), Selenium: 1.11µg (1.58%), Vitamin B5: 0.15mg (1.48%), Magnesium: 5.3mg (1.33%), Potassium: 46.01mg (1.31%)