



## Sailboat Cake

 Dairy Free

READY IN



210 min.

SERVINGS



14

CALORIES



278 kcal

DESSERT

## Ingredients

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

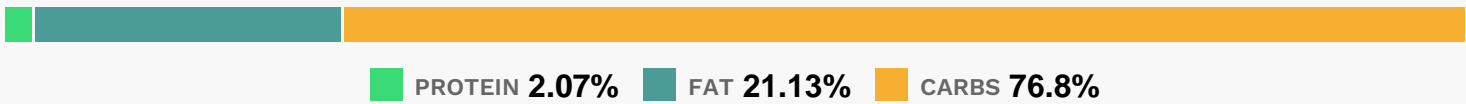
## Equipment

- ☐ 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. (See link below for 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:5.36, Glycemic Load:9.48, Inflammation Score:-1, Nutrition Score:3.6639130037764%

## Flavonoids

Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg

## Nutrients (% of daily need)

Calories: 277.73kcal (13.89%), Fat: 6.53g (10.05%), Saturated Fat: 1.72g (10.73%), Carbohydrates: 53.41g (17.8%), Net Carbohydrates: 52.89g (19.23%), Sugar: 37.24g (41.38%), Cholesterol: 0.16mg (0.05%), Sodium: 329.33mg (14.32%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.44g (2.88%), Phosphorus: 120.83mg (12.08%), Vitamin B2: 0.18mg (10.87%), Calcium: 80.27mg (8.03%), Folate: 28.62µg (7.16%), Vitamin B1: 0.09mg (5.97%), Vitamin E: 0.87mg (5.78%), Vitamin K: 5.38µg (5.12%), Vitamin B3: 0.95mg (4.73%), Iron: 0.84mg (4.68%), Manganese: 0.07mg (3.64%), Vitamin C: 2.57mg (3.11%), Fiber: 0.51g (2.06%), Vitamin B6: 0.03mg (1.71%), Selenium: 1.14µg (1.63%), Vitamin B5: 0.16mg (1.59%), Copper: 0.03mg (1.35%), Vitamin A: 65.02IU (1.3%), Magnesium: 4.26mg (1.06%)