



## Simple snowflake cake



Gluten Free



Dairy Free

READY IN



30 min.

SERVINGS



20

CALORIES



199 kcal

## Ingredients

- ☐ 1 tbsp clear honey
- ☐ 20 servings approx 65cm clear snowflake ribbon (available from Paperchase)
- ☐ 2 egg whites
- ☐ 500 g icing sugar sifted
- ☐ 20 servings cm round christmas cake homemade bought well (see 'Goes with' recipe)
- ☐ 300 g marzipan
- ☐ 20 servings approx 65cm wide silver ribbon (available from cake decorating suppliers or stationers)
- ☐ 20 servings silver dragees
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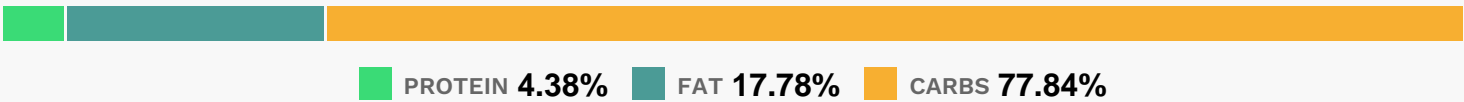
# Equipment

☐ cake form

# Directions

- ☐ Brush the top of the Christmas cake with honey.
- ☐ Roll out the marzipan, then trim to fit the top of the cake, using the cake itself or the cake tin as a template.
- ☐ Lay the marzipan on top of the cake, then press down lightly.Lightly beat the egg whites with a fork, just to break them up, then gradually beat in the sifted icing sugar until you have an icing that forms soft peaks. Beat in the glycerine to stop the icing from getting too hard.
- ☐ Spread and thickly swirl the icing over the marzipan, then scatter with silver dragees. Decorate by wrapping round a silver ribbon and then the clear snowflake ribbon.

# Nutrition Facts



# Properties

Glycemic Index:5.23, Glycemic Load:3.46, Inflammation Score:-1, Nutrition Score:2.5965217626451%

# Nutrients (% of daily need)

Calories: 198.77kcal (9.94%), Fat: 4.04g (6.21%), Saturated Fat: 0.32g (2.02%), Carbohydrates: 39.78g (13.26%), Net Carbohydrates: 39.31g (14.29%), Sugar: 37.45g (41.61%), Cholesterol: 1.02mg (0.34%), Sodium: 16.98mg (0.74%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.24g (4.47%), Vitamin E: 1.8mg (12.02%), Manganese: 0.23mg (11.74%), Magnesium: 21.6mg (5.4%), Vitamin B2: 0.08mg (4.48%), Phosphorus: 40.32mg (4.03%), Copper: 0.07mg (3.67%), Vitamin B3: 0.57mg (2.84%), Iron: 0.5mg (2.79%), Folate: 9.75µg (2.44%), Fiber: 0.47g (1.88%), Zinc: 0.25mg (1.67%), Selenium: 1.06µg (1.51%), Potassium: 51.07mg (1.46%), Vitamin B1: 0.02mg (1.27%), Calcium: 12.63mg (1.26%)