

## Skate Cake

 Dairy Free

READY IN



225 min.

SERVINGS



15

CALORIES



150 kcal

DESSERT

## Ingredients

- ☐ 0.7 oz decorating gel black
- ☐ 4 irish whiskey fudge with chocolate-covered bottoms
- ☐ 15 servings drop natural food coloring green
- ☐ 8 m&m candies hard ring-shaped
- ☐ 1 strawberry jam
- ☐ 1.5 containers vanilla frosting
- ☐ 1 box duncan hines classic decadent cake mix (any flavor\*)
- ☐ 15 servings food coloring yellow

- ☐ 15 servings frangelico with wrapping paper and plastic food wrap or foil (18xes)
- ☐ 15 servings frangelico with wrapping paper and plastic food wrap or foil (18xes)

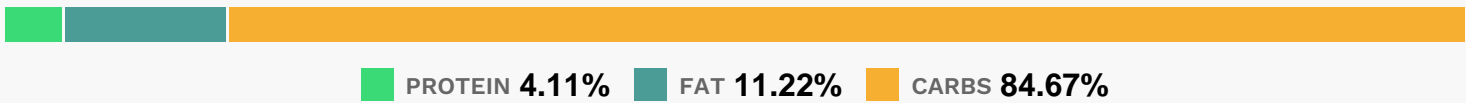
## Equipment

- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ toothpicks
- ☐ aluminum foil

## Directions

- ☐ Heat oven to 350F (325F for dark or nonstick pan). Make and bake cake as directed on box for 13x9-inch pan. Cool 10 minutes. Run knife around side of pan to loosen cake; remove from pan to cooling rack. Cool completely, about 1 hour. For easier handling, refrigerate or freeze 30 to 60 minutes or until firm.
- ☐ Cut cake as shown in diagram. Tint 1/3 cup of the frosting with 3 drops green food color. Arrange pieces on foil-covered tray to form skate as shown in diagram, trimming pieces to fit. Attach pieces of cake with frosting. Frost with a thin layer of frosting to seal in crumbs. Refrigerate or freeze 30 to 60 minutes to set frosting. Frost entire cake.
- ☐ Outline inner throat and tongue of skate with toothpick. Tint 2 tablespoons white frosting with 2 drops yellow food color; frost inner throat. Frost tongue and back of throat with green frosting. Use fruit snack to form brake, strap and back of throat. Make 4 slits in bottom edge of blade, and insert cookies for wheels. Outline skate and blade with decorating gel. Use ring candies for eyelets and wheel axles.
- ☐ Cut 1/4-inch-wide strips of fruit snack and use for laces. Store loosely covered.

## Nutrition Facts



## Properties

Glycemic Index:9.8, Glycemic Load:1.72, Inflammation Score:-1, Nutrition Score:2.8373912832821%

Nutrients (% of daily need)

Calories: 150.08kcal (7.5%), Fat: 1.88g (2.9%), Saturated Fat: 1.05g (6.53%), Carbohydrates: 31.99g (10.66%), Net Carbohydrates: 31.52g (11.46%), Sugar: 18.25g (20.27%), Cholesterol: 0.71mg (0.24%), Sodium: 241.46mg (10.5%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.55g (3.11%), Phosphorus: 119.4mg (11.94%), Calcium: 78.34mg (7.83%), Folate: 24.32µg (6.08%), Vitamin B1: 0.08mg (5.07%), Vitamin B2: 0.08mg (4.65%), Manganese: 0.09mg (4.49%), Selenium: 3.08µg (4.4%), Iron: 0.76mg (4.22%), Vitamin B3: 0.83mg (4.15%), Copper: 0.04mg (2.14%), Vitamin E: 0.31mg (2.06%), Fiber: 0.47g (1.89%), Zinc: 0.21mg (1.39%), Magnesium: 5.43mg (1.36%), Vitamin B5: 0.11mg (1.08%)