



## Soccer Ball Cake

 Dairy Free

READY IN



175 min.

SERVINGS



12

CALORIES



400 kcal

DESSERT

## Ingredients

- ☐ 1 box cake mix yellow
- ☐ 3 drops purple gel food coloring green
- ☐ 16 oz fluffy frosting white
- ☐ 4.3 oz chocolate icing black
- ☐ 4.3 oz chocolate icing green
- ☐ 1 serving frangelico with wrapping paper and plastic food wrap or foil (18xes)

## Equipment

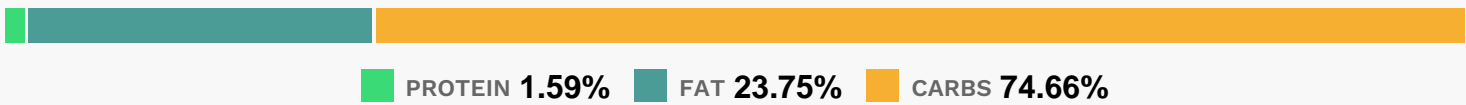
- ☐ bowl

- ☐ frying pan
- ☐ oven
- ☐ toothpicks

## Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pan). Spray bottom only of 13x9-inch pan with baking spray with flour. Grease 1-quart ovenproof glass bowl with shortening; coat with flour (do not use baking spray).
- ☐ Make cake batter as directed on box.
- ☐ Pour 1 1/3 cups batter into 1-quart bowl and remaining batter into 13x9-inch pan.
- ☐ Bake 13x9-inch pan 21 to 26 minutes (23 to 30 minutes for dark or nonstick) and 1-quart bowl 26 to 31 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan and bowl to cooling racks (place cake from bowl with rounded side up). Cool completely, about 30 minutes.
- ☐ Cut off uneven bottom of cake from bowl so it will stand flat. Freeze cakes 1 hour.
- ☐ On tray, place 13x9-inch cake, bottom side up. Stir food color into 1 1/2 cups of the white frosting; spread over cake.
- ☐ Spread remaining 1/2 cup white frosting over rounded side of other cake for soccer ball.
- ☐ Place ball on green field. Use black decorating icing to create soccer ball design. Use green decorating icing to make tufts of grass. Store loosely covered.

## Nutrition Facts



## Properties

Glycemic Index:10.75, Glycemic Load:16.9, Inflammation Score:-1, Nutrition Score:4.376521659934%

## Nutrients (% of daily need)

Calories: 400.49kcal (20.02%), Fat: 10.57g (16.27%), Saturated Fat: 2.42g (15.11%), Carbohydrates: 74.81g (24.94%), Net Carbohydrates: 74.29g (27.01%), Sugar: 55.17g (61.3%), Cholesterol: 0mg (0%), Sodium: 420.15mg (18.27%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.59g (3.19%), Vitamin B2: 0.27mg (16.14%), Phosphorus: 143.98mg (14.4%), Calcium: 92.64mg (9.26%), Vitamin E: 1.28mg (8.55%), Folate: 33.93µg (8.48%), Vitamin K: 8.77µg (8.36%), Vitamin B1: 0.11mg (7.02%), Vitamin B3: 1.12mg (5.62%), Iron: 0.99mg (5.49%), Manganese: 0.08mg

(4.11%), Fiber: 0.52g (2.07%), Selenium: 1.35µg (1.93%), Vitamin B5: 0.19mg (1.89%), Vitamin B6: 0.03mg (1.66%),  
Copper: 0.03mg (1.55%), Magnesium: 4.89mg (1.22%), Potassium: 39.93mg (1.14%), Zinc: 0.16mg (1.05%)